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MRS. PUTNAM'S

RECEIPT BOOK,

AND

YOUNG HOUSEKEEPER'S ASSISTANT.

NEW AND ENLARGED EDITION.

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PREFACE.

This little book is the result of twenty years' experience, on the part of the author, in housekeeping. The receipts which it contains were, in great part, originally written down for her own convenience; others from time to time have been added, with the hope that they might be of service to her daughters. She has been led to suppose that they might be made useful to others also; and for this reason, with the advice and encouragement of those on whom she ought to rely, they are now published.

Without comparing this book with any other works of a similar character, it is thought that it proposes the three following characteristics:

1. It contains no receipt which the author has not herself tried and proved, experimentally, to be good.

2. It contains a sufficient number of receipts to meet all the ordinary wants of a family.

3. A third object kept constantly in view has been to provide receipts which will enable one to furnish a table handsomely, at the smallest expense.

Great attention has been given to the last point. Few persons are aware what a difference the mode of cooking makes in the cost of a year's housekeeping. Without any increase of expenditure, one person, by means of good receipts skilfully used, and by a tasteful arrangement of the table, will

make a feast out of the articles of food which would have hardly sufficed another for the most indifferent meal. There are housekeepers whose table, notwithstanding great extravagance, is always disorderly and uninviting. They do not know how to make use of their materials, and they never get beyond a coarse, uninviting abundance. There are others who, with the cheapest materials and with very limited means, through good taste, good judgment, and good cooking, have always a table richly and handsomely furnished.

In this, and in other respects, the intention has been to prepare a work for practical use. One of the greatest conveniences to a young housekeeper is a Cook Book, on the excellence of whose directions she may rely; while few things embarrass her more than one which is filled, not with a selection, but with an indiscriminate collection, of receipts, good, bad, and indifferent, brought together hap-hazard, without any reference to their real value. This book has at least the negative merit of containing nothing inserted merely to swell the size of the volume; and it is believed that it may claim the positive merit of containing good and economical rules, sufficient to meet any wants which are likely to occur in the common round of a housekeeper's life.

PREFACE

TO THE IMPROVED EDITION.

EIGHT years have elapsed since I published the first edition of this volume of receipts. Encouraged by the very favorable reception it met with, and having been frequently solicited to enlarge it, I have added largely to the number and variety of the receipts, and have changed such as a longer experience showed to be susceptible of improvement. For the purpose of aiding young housekeepers, a few bills of fare have been given; also, some suggestions with regard to furnishing the kitchen, and other domestic matters.

Trusting that this work may meet the approbation of housekeepers, I respectfully submit it to their candid consideration.

THE AUTHOR.

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RECEIPTS.

PLAIN BREAD AND CAKE

YEAST.

One handful of hops, boiled half an hour in two quarts of water; ten good potatoes, boiled half an hour, and mashed very fine. Strain the water from the hops on to the potatoes, very hot; stir in two table-spoonfuls of salt, and one pint of flour; set it to cool. When lukewarm add one pint of good brewer's yeast, and let it rise six hours. Strain all through a cullender or sieve; put into a stone jug stopped tight. It will keep three weeks in winter, and one week in summer.

BREAD.

Three quarts of flour; half a cup of yeast; one table-spoonful of salt; warm water enough to make it into dough. Knead this until it is perfectly smooth. Be sure to get all the flour off the sides of the pan; set it in a warm place to rise at night; in the morning knead the dough well, divide it into two loaves, put it into the pans, set it in a warm

place to rise about an hour. Bake it in a tolerably hot oven about three quarters of an hour.*

A pint of Indian meal, scalded, and mixed in with the flour, is by some persons considered an improvement, but it will require one hour to bake.†

GRAHAM BREAD.

Four quarts of unbolted wheat, a teacupful of good yeast, half a cup of molasses, and one tablespoonful of salt, mixed with warm water enough to make a stiff dough; let it rise six or eight hours: wet your hands in cold water to put it into the pans; let it rise in the pans an hour, or until it rises an inch; bake about two hours. It should be very well baked.

THIRD BREAD.

One pint of rye meal; one pint of Indian meal: one pint of wheat flour; half a cup of yeast: mix it up with warm water into a stiff dough; set it to rise eight hours. Bake it either in loaves

* All kinds of raised bread or cake rise much quicker in a kitchen in the daytime, when the kitchen is warm, than at night, when the fire is out. Therefore, five or six hours in the day are equal to twelve at night. In winter anything made with yeast should be made early in the evening, that it may get started to rise before the kitchen is cold. I keep a piece of an old ironing-blanket, kept clean, to fold and lay over the cotton or linen bread-cloth, to keep the bread warm while rising.

† If saleratus is objected to, it may be omitted; but in my experience the small quantity that I use does not affect the wheat otherwise than to make the bread more tender.

or biscuit. Wet the hands in cold water to put it into pans. Bake it in a hot oven forty minutes.

BROWN BREAD.

Two quarts of Indian meal; two quarts of rye meal; one large spoonful of salt; half a teacupful of yeast; half a cup of molasses; mix it with as warm water as the hands will bear; butter deep pans; wet the hands with cold water to put it in; set it to rise one hour. Bake it in a hot oven four or five hours; if baked in a brick oven, it is better to keep it in the oven all night.

ANOTHER BROWN BREAD.

Two quarts of milk; one cup of molasses; one large spoonful of soda; one teaspoonful of salt; Indian and rye meal in equal parts enough to make dough not very stiff; bake in iron pans; set in the oven over night.

SODA BISCUIT.

Two quarts of flour; four teaspoonfuls of cream tartar, two of soda, one of salt,—mixed into the flour when dry; then mix it with cold milk to dough; bake them in a quick oven about fifteen minutes.

SHORT BISCUIT.

One q' art of flour; a quarter of a pound of but ter; a little boiling water to melt the butter; add milk enough to make a stiff dough; cut into small biscuits, and bake them quick.

BISCUIT.

Two quarts of flour; about two ounces of butter; half a pint of boiling water; one teaspoonful of salt; a pint of cold milk; half a cup of yeast, mix this well together with the hands, and set it to rise over night; in the morning dissolve a teaspoonful of saleratus in a little water, and mix it well into the dough; roll it, on a bread-board, about an inch thick; cut it into small biscuits, and bake them twenty minutes.

DINNER ROLLS.

The dough made as above. Cut your dough with a small biscuit-cutter, that your rolls may be all of one size; knead them with your fingers, turning the outer edges into the middle, rolling up the ends small; put them close together in the pan, that they may not spread too large. Bake about twenty minutes.

SOUR MILK BISCUIT.

One quart of flour; a pint of sour milk; one teaspoonful of saleratus, mixed into the milk until it froths; stir it into the flour cold; mix it quick, and bake it in a quick oven.

CORN BREAD.

One quart of milk; two eggs; one piece of butter the size of an egg; half a teacup of white sugar; a little salt; two teaspoonfuls of cream tartar; one teaspoonful of soda; half Indian meal, half

flour enough to make a thick batter. Fill your pans about half full, and bake it twenty minutes.

CORN MEAL CAKES.

One quart of sour milk; one table-spoonful of saleratus, stirred in until it froths; four eggs; one table-spoonful of salt; as much meal as will make a stiff batter; butter the pans; turn in the batter half an inch thick; bake it half an hour.

CORN CAKE.

Take two cups of Indian meal; one cup of flour; two table-spoonfuls of molasses; one teaspoonful of soda; milk and water enough to make a batter that will turn into a baking-pan; and bake half an hour.

The above mixture, fried on a griddle as buck wheat cakes are, is very nice.

CORN MEAL CAKES.

One quart of milk; a quarter of a pound of butter; four eggs; one teaspoonful of salt; (half a cup of sugar, if to the taste;) fine Indian meal, to make a stiff batter; bake it in tin pans half an hour.

CORN MEAL CUP-CAKE.

One quart of Indian meal; one quart of sweet milk; one small cup of white sugar; two eggs; two teaspoonfuls of cream tartar, mixed into the dry meal; one teaspoonful of soda; one of salt; half a pint of flour. Baked in cups.

MUFFINS.

One quart of warm milk; a piece of butter about the size of an egg; four eggs; a table-spoonful of salt; one cup of yeast; flour enough to make a stiff batter; beat it up with a large spoon; put it to rise six hours; fill the rings half full; bake them about twenty minutes.

WATER MUFFINS.

To a quart of flour put in half a teacup of yeast; one table-spoonful of salt; warm water enough to make a thick batter; beat it together with a spoon; set it to rise eight hours; butter the muffin-rings; prepare the griddle as for buckwheat cakes. Set the rings on to the griddle, filling them half full of the batter; bake them about five minutes; then turn them with the rings, or bake them in the oven about fifteen or twenty minutes.

BUCKWHEAT CAKES.

One quart of buckwheat flour; half a cup of yeast; a table-spoonful of salt; warm water enough to make a batter not very thick; beat it well with a large spoon, and set it to rise about eight hours; heat the griddle, and rub it hard with a coarse cloth; have a piece of pork about four inches square on a fork; rub the griddle with it; and turn the batter on in small cakes while hot.

RYE CAKES.

Two cups of rye flour; one cup of warm milk, one teaspoonful of saleratus; half a teaspoonful of salt; four eggs; beat it lightly; fill the cups one third full, and bake one hour.*

RYE DROP-CAKES.

One quart of milk; two eggs; a piece of butter the size of an egg; half a teacupful of white sugar; two teaspoonfuls of cream tartar; one of soda; a spoonful of salt, and rye meal enough to make a stiff batter; butter some small brown pans; fill them half full, and bake half an hour.

FLANNEL CAKES.

To two ounces of butter add a pint of hot milk to melt it; a pint of cold milk; five eggs; flour enough to make a stiff batter; one teaspoonful of salt; two table-spoonfuls of yeast; set it to rise in a warm place about three hours; butter the griddle, and pour on the batter in small cakes.

RICE CAKES.

Boil a cup of rice very soft; mash it fine; add a pint of milk and three eggs; stir in a little flour;

* Small brown pans, the size of muffin-rings, are very nice to bake this cake in; and for Sunderland puddings, small brown pans, nearly as deep as a cup. They are very cheap, and make the cakes a better shape than common teacups.

butter the griddle, and turn on the batter in small cakes. Served with a little nutmeg and fine sugar.

WAFFLES.

Four eggs to a quart of milk; a quarter of a pound of butter; a little salt; flour to make a batter not very thick; heat and butter the irons well; fill them, and bake them very quickly. If for tea, grate on a little nutmeg and sugar; if for breakfast, only butter them.

WAFFLES WITH YEAST.

One quart of warm milk; an ounce of butter; three eggs; one gill of good yeast; one tablespoonful of salt, and flour enough to make a stiff batter; set it to rise six hours, or over night; butter the irons well, bake quickly, and serve hot.

RICE WAFFLES.

A cup of rice boiled very soft, and mashed very fine; add a little flour, and make the same as above

BREAD GRIDDLE-CAKES WITH WATER.

Soak pieces of stale bread in cold water until quite soft; turn them into a sieve, and drain out all the water; then rub the bread through a cullender. To about a quart of this add three eggs, a little salt, and as much milk as will make a thick batter; bake them on a griddle, and serve very hot.

BREAD GRIDDLE CAKES WITH MILK.

Soak pieces of stale bread in milk until they are soft; strain them through a coarse sieve or cullender; season it with a little salt, sugar, and spice; put four eggs to a pint of milk, and as much bread as will make a thick batter; bake them on a griddle the same as buckwheat.

SODA CAKE.

Two cups of sugar, and one cup of butter; beat to a cream; five eggs, dropped in; the grated peel and juice of a lemon; four cups of flour; two teaspoonfuls of cream tartar, and one of soda; beat this well; bake it in drop-pans.

SODA GRIDDLE-CAKES.

One pint of milk; two teaspoonfuls of cream tartar; one of soda; flour enough to make a batter, not very thick; butter the griddle; fry quickly. If for tea, spread over them a little butter, nutmeg, and sugar; for breakfast, send to the table plain.

CRUMPETS.

Two pounds of flour; one gill of yeast; milk and water enough to make a stiff batter; set it to rise five or six hours; bake it in muffin-rings, on a griddle.

BREAKFAST CAKE.

One quart of flour; one pint of milk; three eggs; one small cup of white sugar; two teaspoon-

fuls of cream tartar, put into the flour dry; one teaspoonful of soda; one of salt; a piece of butter the size of an egg; baked in cups.

BROWN OR WHITE BREAD BREWIS.

Break up the hard crusts of bread; put them into an iron saucepan; put in a table-spoonful of salt, a piece of butter as large as an egg, some milk; simmer it slowly until it is tender.

SOUPS.

SOUP-STOCK, ETC.

Salt should be rubbed on to meat for making soups, and the meat be put into cold water, as the salt and heating the meat gradually extract its juices. Great care should be taken to skim all kinds of soup, particularly those made from fresh meats; the scum rises very thick just before the soup begins to boil; then is the proper time to skim it.

STOCK FOR WHITE SOUP.

Put two knuckles or shins of veal, two onions, and two table-spoonfuls of salt, into eight quarts of water; boil this six hours; strain it into a stone jar; keep it in a cool place; when it is cold, take off the fat. The stock of white soups should be seasoned with white pepper, salt, a little mace, onions, celery

and other vegetables, not fried, as it is desirable to preserve the soup as white as possible. When lemon or wine is to be added, it should be put into the tureen, and hot soup turned on to it; for, if put into the soup and boiled, a great part of the flavor is lost.

BROWN STOCK.

Take two shins of beef, one of veal, one dozen cloves, one dozen pepper-corns, two table-spoonfuls of salt, and eight quarts of water; boil this eight hours; strain it into a stone pot; when cold, remove the fat.

This is a very nice stock for brown soups, or to use instead of water in making gravy for any kind of dark meats, such as beef, mutton, venison, or any kind of wild fowl. All kinds of brown soup are better to have a piece of butter, a little flour, and onion, browned in the soup-pot, before the water or stock is put in. Cloves, allspice, India soy, walnut catsup, in fact any kind of dark flavoring or spice, may be used in dressing meats and soups brown.

If you wish brown or white soup particularly clear, after taking off the fat, put it to boil; beat up two eggs with the shells; stir them into the soup; let it boil half an hour; take it from the fire; add a pint of cold water; let it stand half an hour; then strain it. This will give you a very clear soup. Then add vermicelli or macaroni; boil it about twenty minutes.

The meat that has been boiled for soup makes a

very nice mince, when well seasoned, and warmed with a little of the fat taken from the stock.

There should not be any vegetable put into soup-stock to keep, as it will cause the soup to turn sour.

Onions, carrots, and celery, are good vegetables for all kinds of soup; tomatoes have become a favorite vegetable; the flavor is a great improvement to almost all kinds of meat and fish; therefore, if liked, this vegetable can be added to any kind of dish, either as a vegetable or as flavoring. If soup is to be strained, merely cut the tomatoes up, and put them in with other vegetables; if not, boil them a little, and strain them, before putting them into the soup.

ON BOILING MEATS.

All kinds of fresh meats, intended for the table, should be put into boiling water, thereby retaining the juices. If you wish to give a salt flavor to them, boil a piece of salt pork in the water before putting the meat in. A nice piece of boiled salt pork is a great addition to all kinds of boiled meats.

Corned, salt, or smoked meats should be put into cold water to cook. Great care should be taken to skim the scum off well just before the water boils; for if the thick scum boils into the water, it is impossible to take it all off, and it will adhere to the meats.

Some persons, in boiling a leg of mutton for dinner, add rice and vegetables to make a soup. In doing this, both are spoiled; the mutton is too

much cooked, and has the flavor of the vegetables, and the soup is too fat. My plan is to boil a leg of mutton, weighing ten pounds, about an hour and a half. [To dress it for dinner, see *Boiled Mutton.*] Set away the water the mutton is boiled in until next day; then take off all the fat; put the liquor into the soup-pot with the bones of the mutton, a cup of rice, carrots, turnips, and onions, and pieces of the mutton; boil it two hours. This makes a nice mutton broth. If more of the mutton is left than is required to make soup, you can have a nice mince, or a mutton pie.

Any kind of boiled meat is much better served in the same manner, and the water and bones used for soup the next day.

If your soup is not very rich with the meat, add a dozen tomatoes; they give a flavor and richness to soup.

MOCK TURTLE SOUP.

The calf's head should be soaked in cold water, and washed very clean. To a large head, take six quarts of water; boil it four hours; [The head may be dressed for dinner by directions on page 38;] strain the liquor into a stone jar, and set it away to cool over night, or until the fat cools; then skim off the fat; take two quarts of the liquor, one dozen cloves, one dozen pepper-corns, salt, two onions, two carrots, and two turnips cut fine; boil this two hours cut into small pieces what you have left of the head, or as much as is required, put it into a soup-

pot, with the rest of the stock, and boil it one hour; strain the liquor in which the vegetables were boiled into this, and let it boil an hour and a half; then add three spoonfuls of browned flour, braided into half a pound of butter, and a pint of red wine; give it one boil. Have ready some forcemeat balls, made of some of the head and brains, chopped fine and seasoned with pepper, salt, cloves, and sweet herbs, mixed very hard with two eggs, and fried in hot butter; also six eggs boiled hard, and two lemons sliced; put the forcemeat balls, lemon, the yolk of the eggs, and three table-spoonfuls of soy, into the bottom of the tureen; then turn the soup on this, and send it to the table very hot. All this will make about five quarts of soup.

CALF'S HEAD SOUP, BROWN.

Strain the liquor the head was boiled in, and set it away until next day; take off all the fat; fry an onion in a little butter (in the soup-pot); dredge in a little flour; stir until brown; cut up two carrots, two onions, two turnips, and whatever is left of the head, in inch pieces; put them in with the stock, a dozen cloves, pepper and salt; boil it about two hours; braid up a little flour and butter; stir it into the soup, and boil about ten minutes; add half a tumbler of red wine; serve hot.

CALF'S HEAD SOUP, WHITE.

Take the fat from the stock; put it into the soup-

pot, with one onion, two turnips, a stalk of celery, a little mace, white pepper, salt, and one carrot; let it boil one hour; cut up the flesh and fat of the head in small pieces; put it in, and boil one hour; add a pint of good cream; if not thick, add a little flour; boil it up once; serve hot.

GUMBO SOUP.

Take a shin of veal and an old fowl; put them into a soup-pot with two carrots and two turnips sliced, an onion whole, and six quarts of water; boil it five hours; take out the chicken, and cut it into small pieces; cut two onions up in slices; fry them brown in butter; then take out the onion, and put in the pieces of chicken, and fry them brown; put the onions into a saucepan; shake a little flour into the hot butter, stirring it all the time; care should be taken that this does not oil or burn. When this is done, put it in with the chicken; strain the soup into it, and boil it half an hour. Take three quarts of oysters, wash them out of the liquor, strain the liquor into the soup, put the oysters in, and let it boil up once; mix three table-spoonfuls of gumbo in half a pint of cold water; stir this in the soup while the soup is boiling, but do not let it boil after the gumbo is put in.

Send to the table with the soup a dish of boiled rice, to eat with it; a spoonful of it should be served with each plate of the soup.

JULIENNE SOUP.

Put a piece of butter the size of an egg into the soup-kettle; stir until melted; cut three young onions small; fry them a nice brown; add three quarts of good clear beef stock, a little mace, pepper and salt; let it boil one hour; add three young carrots and three turnips cut small, a stalk of celery cut fine, a pint of string beans, a pint of green peas; let this boil two hours; if not a bright, clear color, add a spoonful of soy. This is a nice summer soup.

PEA SOUP.

Put one quart of split peas to soak over night in soft water; the next morning wash them out, and put them into a soup-pot with two carrots, two onions, a stalk of celery, and four quarts of water; let this boil four or five hours; have boiling water at hand to add, as the water boils away much faster in pea soup than any other kind; strain the soup through a very coarse sieve; have a piece of salt pork boiled in another pot one hour; then take it out and skin it; put the soup and the pork back into the pot, and boil it gently one hour, frequently stirring it with a large spoon. Great care should be taken that it does not scorch.

PEA SOUP, WITH MEAT STOCK.

Put about a pint of split peas to soak over night; wash them from the water, and put them to boil in

four quarts of good soup stock, with an onion, a turnip, two carrots, a stalk of celery, pepper, salt, and one ounce of cloves; stir it frequently, that it may not burn (as pea soup is very apt to adhere to the kettle and burn); strain this through a fine soup-strainer; served with toasted bread, cut small, and sent to table in a separate dish.

OYSTER SOUP.

Take a shin of veal; put it into a pot with three quarts of water, two carrots and two onions cut up, pepper and salt; boil it three hours; then strain it all through a sieve; add three quarters of a pound of butter braided in three table-spoonfuls of flour; stir it in, and give it one boil; have ready, washed out of the liquor, one gallon of oysters; strain the liquor into the soup; let it boil up; then put in the oysters, and a tumbler and a half of white wine; give it one boil, and send it to the table very hot.

WHITE OYSTER SOUP

Is made the same as the above, with the exception of the wine; instead of which, put a pint and a half of cream, and stir all the time until it is dished.

LOBSTER SOUP.

Take a shin of veal, two carrots, two onions, pepper, salt, mace, and four quarts of water; boil it three or four hours. Break up a large lobster, take the meat out of the shell, break the shell up, and

put it into a saucepan, with water enough to cover it. Let this simmer while the soup is boiling; then strain all this, and put it back into the soup-pot; cut the lobster very fine, and put it into the soup, and boil it two hours. If you have the row of coral of the lobster, grate it, and put it into the soup; it adds very much to the appearance of the soup. Add a quarter of a pound of butter, braided into two spoonfuls of flour, a cup of white wine, and a spoonful of vinegar, or the juice of a lemon.

VERY GOOD SOUPS

May be made with very little expense. In the winter you can keep cold meat and poultry bones several days, until you have enough to make a very nice stock; or the water that mutton, chicken, or turkey, is boiled in. Let it stand in an earthen jar, and it will keep in cold weather two or three days.

A VERY SIMPLE SOUP.

Skim off the fat from mutton or chicken stock, put it into a soup-pot, with two or three carrots, turnips, and onions, a cup of rice, the bones and bits of cold meat, pepper, salt, and a few tomatoes, if you have them. Boil it four hours; then take out the bones, and send it to the table.

A ROAST BEEF AND BOILED TURKEY SOUP.

Take the liquor that the turkey is boiled in, and the bones of the turkey and beef; put them into a

soup-pot with two or three carrots, turnips, and onions, half a dozen cloves, pepper, salt, and tomatoes, if you have any; boil it four hours, then strain all out; put the soup back into the pot; mix two table-spoonfuls of flour in a little cold water; stir it into the soup; give it one boil; cut some toasted bread dice form, lay it in the bottom of the tureen, pour the soup on to it, and color it with a little soy.

ROAST VEAL AND CHICKEN BONES

Make a very nice soup, boiled with vegetables as the above; but add a handful of maccaroni, break it up fine, and boil the soup half an hour after it is put in. Color the soup with a little soy or catsup.

ROAST VENISON SOUP.

Break up the bone; put it into the soup-pot with about four quarts of water, carrots, onions, pepper, salt, and cloves; boil it three hours, then strain it. Take half a pound of butter, braided in three spoonfuls of flour, and stir into the soup; let it boil up once; then add half a pint of red wine; cut some pieces of toasted bread in dice form, and lay in the bottom of the tureen; turn the soup on to it.

WHITE SOUP.

Take as much of the stock as you think you want; put it into a saucepan, with one or two carrots and turnips, one onion, a little rice or vermi-

celli, and about one fourth as much water as you have stock; a very little mace, pepper, and salt, is required. Boil this one hour. Take out the vegetables, and serve it with the rice or vermicelli only.

A NICE WHITE SOUP.

Break up a shin of veal; let it soak in cold water about two hours; then put it to boil in four quarts of water, with an onion, a little mace, pepper and salt; let it boil about five hours. Strain it through a sieve, and set it away to cool until the next day. Then take off all the fat, wiping it with a cloth, to be sure; put it to boil. When quite hot, if not well seasoned, add whatever may be required; mix two spoonfuls of ground rice with water; stir it in till it boils, then add a pint of good, sweet cream, and give it one boil.

A WHITE VEGETABLE SOUP.

Take a third as much water as you want soup; two carrots, two turnips, and two onions, cutting them in dice form; a very little celery, a table-spoonful of salt, and a little mace. Put this all into a sauce-pan, boil it one hour, add the two thirds of stock. Boil this all together three quarters of an hour. If it is not seasoned to your taste, add whatever is required.

VERMICELLI SOUP.

Put a shin of veal, one onion, two carrots, two turnips, and a little salt, into four quarts of water.

Boil this three hours; add two cups of vermicelli, and boil it an hour and a half longer. Before serving, take out the bone and vegetables.

ANOTHER WHITE SOUP.

Make soup as above. Beat up two or three eggs and put them into the tureen; then strain the soup through a sieve on to the eggs, stirring them all the time. Send it to the table immediately, as the eggs will settle if allowed to stand.

TOMATO SOUP.

Boil a shin of veal three hours, or take some soup stock. Cut up two onions, two carrots, and two turnips, and put with it; also pepper, salt, and one dozen tomatoes. Boil this two hours, and strain it through a sieve. Toast some pieces of bread a light brown, cut them in dice form, and put them into the tureen. The soup should be turned on to the toast just before it is taken to the table, as soaking long spoils it.

MUTTON BROTH.

Boil a shoulder of mutton in four quarts of water two hours. Add one onion, two turnips, two carrots, cut fine, one table-spoonful of salt, and one cup of rice. Boil this an hour and a half; cut a little parsley, and put it in five minutes before dishing. Dish the mutton with drawn butter and capers. Garnish the dish with carrots and turnips.

A SHIN OF BEEF SOUP.

It is better to have the beef boiled the day before the soup is wanted; if that is not convenient, have the shin cracked up well; put it to boil in five or six quarts of water; boil it five or six hours; skim it very often. Cut up very fine half of a white cabbage, chop two turnips, three carrots, and three onions; put them into the soup, with pepper and salt, and boil it two hours; half an hour before serving, take out the bone and gristle. If you have some raised dough, make up a dozen little balls the size of a nutmeg, and drop them into the soup, and boil it half an hour.

OX-TAIL SOUP

May be made as the above. Straining the vegetables out, put the soup back into the pot; mix a pint of thickening of flour and water, seasoned with pepper, salt, and a little clove; stir this all into the soup, and let it boil half an hour. The ox-tails are dressed the same, and put in instead of the shins.

ANOTHER OX-TAIL SOUP.

Put three ox-tails into three quarts of water, with half-a-dozen cloves, a little salt and pepper; boil three hours; strain the soup into an earthen pot; let it stand until the next day, then take off all the fat. Cut two onions in small pieces, fry them in butter; cut the tails the same; put them in with the onions, and fry a nice brown; cut up two carrots

two turnips, and half a head of white cabbage; put them into the soup with the onions and tails; boil two hours.

GIBLET SOUP.

Take a scrag of veal, one dozen giblets, a little mace, pepper, salt, two onions, two carrots; put them into a pot with three quarts of water, and boil it three hours; strain the soup; cut up the gizzard and braid up the liver; put them into the soup; mix two spoonfuls of flour with a quarter of a pound of butter. Stir this into the soup with a cup of red wine, and let it boil up once.

COLD BEEF BONE, PIECES OF STEAK, ETC.

Put them into a pot, with three or four quarts of water, two or three carrots, turnips, and onions, a few cloves, pepper, salt, and half a dozen tomatoes, if you have them; boil it gently three or four hours; then strain it all out; put the soup back into the pot; mix a table-spoonful of flour with water, stir it into the soup, and let it boil ten minutes. Cut some pieces of toast fine, and put in.

A BROWN BEEF SOUP.

Cut what is called a vein of a round of beef in a square, handsome form, weighing about six pounds; put it into a pot with four or five quarts of water, a dozen cloves, pepper and salt, and boil it three hours. Cut in dice form some carrots and turnips; chop up two onions and a head of celery; toast

brown two slices of bread; put them all into the soup, and boil it two hours. Then take out the meat, if it is not quite brown enough, and add a little soy.

This piece of meat makes a very nice dish next day. Cut up two carrots, one turnip, and two onions, in dice form; put the meat and vegetables into a saucepan, and add pepper, salt, a little clove, and just water enough to cover the meat; stew it gently two or three hours; take out the meat; mix a little flour in water, and two spoonfuls of mixed mustard. Stir these into the gravy, give it one boil, and turn the gravy and vegetables over the meat.

A SOUP MADE QUICKLY.

Take two quarts of soup stock, put it to boil with an onion, two carrots, and one turnip chopped fine, and season it with pepper and salt. If it is made of *brown* stock, add half a teaspoonful of cloves, and boil it half an hour, then add a cup of red wine; but if it is made of *white* stock, put in half a teaspoonful of ground mace and a cup of white wine.

BEEF SOUP.

Take a head of celery, one quarter of a white cabbage, shaved very fine, three carrots, two turnips, and two onions, cut very fine; put this all into a soup-pot, with two quarts of cold water, and boil it two hours; then add two quarts of the beef stock boil this one hour; then take three spoonfuls of

flour, mixed with half a pint of water and a little salt and pepper; stir this into the soup half an hour before serving it; put two table-spoonfuls of India soy into the tureen, turn the soup on to it, stir it up, and serve it very hot.

CLEAR BEEF SOUP.

Make it as the above; put some pieces of bread, toasted brown and cut into dice form, into the bottom of the tureen, and strain the soup on it through a sieve.

CARROT SOUP.

Put a piece of butter into the soup-kettle; stir until melted; dredge in some flour; put in two onions, cut very fine; fry them a nice brown. To this add three quarts of good soup stock, white or brown, two turnips, and a head of celery, cut fine, four good carrots, grated; boil two hours.

OCHRA SOUP.

Take half a dozen ochra pods, cut them small, half a dozen young onions, half a dozen young carrots, three or four turnips, a stalk of celery, a bunch of thyme, plenty of salt and pepper, and three quarts of good, white soup stock; boil two hours. Served with a dish of boiled rice, to eat with it, or toasted bread.

GREEN PEA SOUP.

Put a shin of veal to boil in four quarts of water, with two onions, two carrots, pepper and salt; let it

boil four hours; then add two quarts of green peas, not very young; let it boil an hour and a half. Strain the soup through a sieve or soup-strainer; add quarter of a pound of butter; stir it up; boil it fifteen minutes.

FISH.

A VERY NICE CHOWDER.

Take a cod and haddock; skin them, and take out the bones. Put the heads and bones on to boil in about three quarts of cold water and a little salt. Cut the fish in small pieces, about four or six inches square; wash and wipe them dry; flour them a little.

Cut about a quarter of a pound of salt pork in thin slices; fry them a nice brown; cut up two onions and fry them in the fat of the pork, but be careful not to burn or have them too brown; take out the onions and pork.

Have ready six potatoes, cut in thin slices. Put a layer of fish into a pot (having the pork at the bottom), with a little fried onion, potatoes, pepper and salt; dredge in a little flour; another layer of fish, then the onions, potatoes, pepper, salt, and flour; and so on until all is in. Then strain the water that the heads and bones have been boiling in, through a cullender, on to the fish; if not enough

to cover the fish, add hot water. Split six crackers, dip them in cold water quickly, and put them over the top; set it on the fire; let it boil thirty minutes.

Then add a quarter of a pound of butter and two spoonfuls of flour, braided together, and a glass of white wine, if you like; let it boil a few minutes; just before dishing, add a quart of cream or milk; give it one boil, and it is ready for the table.

CHOWDER.

Take a cod weighing about six pounds, and a haddock weighing four pounds; cut them in pieces about six inches square, wash them clean, and wipe them dry, and dredge them with a little flour; cut into slices about a quarter of a pound of salt pork and two onions; fry the pork a nice brown in a pot large enough to make the soup in; then take out the pork and fry the onions, and be careful not to burn them; when these are done, put into the hot fat a layer of fish; then put in a little of the onion, a few bits of pork, a little pepper and salt; dredge in some flour, and, if you like the flavor, put in a little tomato, then another layer of fish, and then the seasoning, and continue this until the fish and seasoning are all in the pot; split eight hard crackers, dip them into cold water, and lay them over the fish; put in hot water enough to cover the fish, and after it begins to boil, let it boil thirty minutes. Some like half milk and half water; if

milk is used, the tomato should be omitted; for those who like spice, a little clove and mace, with a quart of red wine, is a great improvement.

CUSK À LA CRÊME.

Rub the fish well with salt; put it into a kettle, with enough boiling water to cover it; as soon as it boils put it on one side where it will just simmer; let it stand for an hour; then take it up, and draw out all the bones. Put one ounce of flour into a saucepan, to which add, by degrees, one quart of cream or new milk, mixing it very smoothly; then add the juice of one lemon, one onion chopped fine, a bunch of parsley, a little nutmeg, salt and pepper; put this on the fire, stirring till it forms a thick sauce; stir in a quarter of a pound of butter; strain the sauce through a sieve; put a little on a dish; then lay the fish on to the dish, and turn the sauce over it; beat to a froth the whites of six eggs, and spread over the whole; set in the oven, and bake half an hour. Be careful to bake it only a very light color. This is a very handsome dish for company; it is very nice without the eggs, but not so handsome.

BOILED COD.

The head and shoulders is considered the best to boil. Lay it into cold water, with a handful of salt, and let it remain one hour; then scrape and wash it clean, rub a little salt and cayenne pepper into the body, flour a cloth, pin the fish up tight, and put it

into boiling water; after it begins to boil, let it boil thirty minutes, or according to the size of the fish; serve it with drawn butter or oyster sauce.

BAKED COD.

A fish weighing six or eight pounds is a good size to bake; it should be cooked whole to look well. Make a dressing of bread-crums, pepper, salt, parsley, and onion, and a little salt pork chopped fine; mix this up with one egg, fill the body, sew it up, lay it into a large pan; lay across it some strips of salt pork to flavor it; put one pint of water and a little salt into the pan; bake it an hour and a half; baste it often with butter and flour; dish the fish; shake into the gravy a little flour, a little butter, and two spoonfuls of tomato or walnut catsup; give it one boil, and turn it over the fish.

BROILED SCROD.

Take a small cod, or the tail of a large one; sprinkle a little salt over it, and let it remain over night; in the morning wash off the salt, and wipe it dry; set the outside to the fire first, and let it broil gently half an hour; when it is dished, rub it with a little butter and a very little pepper; send it to the table very hot.

HADDOCK.

Cut into square pieces a haddock; lay them into a saucepan, with a little salt, red pepper, a little

mace, and some small pieces of butter; dredge in a little flour or cracker-crums, and then put in another layer of fish and seasoning; cover this tight, and let it simmer gently one hour; dish it very carefully, and turn the gravy over the fish.

TO STEW HADDOCK IN ITS OWN LIQUOR.

Take a haddock, split it open, and take the bone wholly out; then cut the fish into square pieces about the length of your finger; take some pounded mace and cayenne mixed, and put it upon the pieces of fish with your fingers in spots not quite an inch apart upon the inside; then butter the sides and bottom of a large stewpan, put the fish in skin side down, close together, but not one upon another. The pan must be cold when the fish is put in; let it stew slowly about an hour and a quarter; just before it is quite done, mix some butter and flour well together, add a glass of white wine, and, when well mixed, turn it into the pan, and let it boil about ten minutes; when ready for serving, take the fish out carefully in a deep dish, the spiced side up, and pour the gravy over it.

FRIED COD AND HADDOCK.

Cut the fish in pieces about the size to help at table; wash and wipe them dry; roll them in Indian meal. Fry some pieces of salt pork; take out the pork, and put into the frying-pan some lard; when

it is quite hot, put in the fish, and fry it a light brown; dish it with the fried pork; serve with drawn butter in a sauce tureen.

FRIED SMELTS.

Split them just far enough to clean them; lay them in salt and water, and let them remain an hour; then wash them clean, and wipe them dry; have ready two eggs beat up in a plate, and some cracker-crums in another plate; put about two pounds of lard into the frying-pan, set it on the fire until it is very hot, dip the smelts into the egg, roll them in the crums, and put them into the boiling fat; fry them a light brown; serve them hot, with drawn butter.

FRIED PERCH.

Clean all off but the heads; prepare them the same as smelts. They require a longer time to fry than smelts, being larger and thicker.

Fresh cod's tongues, fried in the same way, are very nice.

FRIED SALMON.

Cut the salmon into slices half an inch thick, shake some flour over them, and fry them in butter, or in sweet oil, or with egg and crums, as smelts.

FRIED HALIBUT

Is fried the same way as salmon.

BOILED SALMON.

Salmon should be well cleansed, but not soaked in water; rub a little salt into the body; flour a cloth, and pin it up, and put it into boiling water. For a piece weighing six pounds, after it begins to boil, let it boil about half an hour. Serve it with drawn butter and eggs, or lemon fish sauce, or lobster sauce.

BROILED SALMON.

It may be either cut in slices, as fried salmon, or split to the tail; broil it very quick, and when it is dished rub some butter over it.

BOILED HALIBUT.

Some like the tail best, but the next cut is nicest, and a much handsomer piece to dish. Rub a little salt over it, and lay it in cold water a little while; then wash it, and scrape it very clean; put it into a floured cloth, and then into boiling water. A piece weighing eight pounds will require thirty-five minutes to cook.

BROILED HALIBUT.

The nape, corned, is the best piece for broiling. Wash it, and wipe it dry; sprinkle a little flour over it; put the outside to the fire first, and broil it moderately half an hour. When it is dished, spread a little butter and pepper over it.

BROILED MACKEREL.

Split it down the back; sprinkle it with a little salt at night; the next morning wash off the salt, wipe it dry, and broil it before a quick fire; put the outside to the fire first. When done, spread over it some butter, and send it to the table very hot.

BOILED MACKEREL.

Draw the inwards out at the vent, and then put the mackerel, if two, into separate cloths; boil them twenty minutes, and serve them with drawn butter.

SMALL MACKEREL.

Are very nice, gashed and fried the same as cod-fish.

SALMON TROUT.

Salmon trout are broiled or fried the same as mackerel. Serve it with fish sauce.

TAUTOG, OR BLACK FISH.

This fish is very hard to clean. Lay them in a pan, and pour boiling-hot water over them; then scrape them very hard until you get off all the scales; then wash and clean them in cold water. Let them lie in salt and water a while. Make a dressing of bread-crums, pepper, salt, a little clove, a great deal of parsley, one onion, and a little salt pork, chopped fine; mix this all up with a little butter; then stuff the fish, and sew it up; put it

into an iron pan; lay some strips of salt pork over it to flavor it, dredge on a little flour, and put into the pan a pint of water and a pint of red wine; set it into the oven of the range, and do not quite close the door; let it stew gently one hour and a half; baste it very often with the wine and butter. When the fish is done, thicken the gravy with a little flour and butter; give it one boil, and turn it over the fish.

TO STEW TAUTOG IN CLARET.

Cut in small pieces one onion; fry it a nice brown; take out the onion; put in the fish; fry it enough to brown it in a plenty of pork fat; take out the fish carefully to preserve the form; then thicken the gravy with flour, adding a half-pint of water and one pint of claret wine, a little mace, pepper, and salt; simmer this together; put in the fish, and stew it half an hour.

BLUE FISH, BAKED.

Make a dressing of about two cups bread-crums, a little fat pork chopped fine, a plenty of parsley, pepper and salt, one egg, mixed well together, and stuff the body of the fish, and sew it up. Fry a very little pork a nice brown; add half a teacup of hot water; lay the fish in; dredge it well with flour, put small pieces of butter on to the fish, and bake one hour; baste it often; dish the fish; add a little more water and flour and butter; give it one boil,

and turn it over the fish; garnish it with slices of lemon, or horseradish grated.

TO BROIL A BLUE FISH.

Split it in the back; set the skin side to the fire first; when done, turn the other side; a fish weighing three pounds requires half an hour to broil; when dished, rub over it a little fresh butter, and very little pepper and salt.

BLUE FISH, BOILED.

A fish weighing seven pounds requires three quarters of an hour to boil it. Serve it with drawn butter and eggs, or lemon fish sauce, or parsley and butter.

TURBOT.

We have a flat white-fish brought to our market, very nearly the same as English turbot. To cook them, scrape them clean; wash in salt and water; wipe dry; lay whole in a long pan; dredge with a little salt and flour; sprinkle on a little ground mace; pour over it a pint of red wine and a pint of water; let it stew until done. A common-sized one bakes in about an hour. By putting a fish-drainer into the pan under the fish, you can serve it without breaking. Dish it on a long, flat dish. Braid a little flour into a quarter of a pound of butter; stir it into the gravy with two spoonfuls of anchovy sauce or walnut catsup; give it one boil; turn it over the fish; garnish it with lemon.

BAKED SHAD.

Cut the fish down from the gills about six inches; take out the inwards; wash and scrape it clean, taking off all the scales; wipe it dry; make a dressing of bread-crums, a little chopped parsley and pork, pepper, salt, and butter; fill up the shad with the stuffing, sew it up, and lay into a baking-pan; lay on it some thin slices of pork or bits of butter; dredge on a little flour; bake about forty minutes; when done, dish the shad; then add to the gravy a piece of butter, some pepper and salt, and a little hot water; give it one boil, and turn over the fish; garnish with parsley.

BROILED SHAD.

Scrape and scale a shad; split it down the back, wash it clean; wipe it dry; lay the flesh side on to the gridiron; broil ten or fifteen minutes; then turn it skin down; broil ten minutes; dish it, and rub over it a little sweet butter; send hot.

EELS.

After they are skinned, turn boiling water over them, and let them remain about half an hour. To fry them, cut them up in pieces about six inches long, and fry them the same as codfish.

BAKED EELS.

Sprinkle some flour over them, and some pieces of butter; put them into a pan with a little water.

and bake them half an hour. When they are dished, make a gravy in the dish that they were baked in, with some butter, flour, a little water, mustard, and catsup. Give it one boil, and turn it on the eels.

SALT FISH, OR DUN FISH.

If you wish to cook a fish whole, put it into the fish-kettle with six or eight quarts of water at night; the next morning, wash it clean out of the water, wash out the kettle, put in the fish again, with as much clean water as at first, and set it so near the fire as to scald, but not to boil. One hour before dinner-time, take the fish up into a pan of clean cold water, wash off all the skin and fins, wash out the kettle again, and lay in the fish carefully; add fresh water, and set the kettle on the fire to boil thirty minutes; dish it in a clean napkin, on a fish-dish; to eat with drawn butter and pork scraps.

To make what are called scraps, cut a quarter of a pound of fat salt pork into very small square pieces; put them into a frying-pan, stirring them frequently until the fat is extracted, and the scraps are done light brown.

If you do not wish to cook a whole fish, cut it into pieces about eight inches square; when dished, garnish with eggs boiled hard, and cut into slices, with boiled beets. Beets should always be served with salt fish.

TO MINCE FISH.

Chop the fish very fine; chop half as much more boiled potatoes as fish; fry out the pork as before stated; mix the potatoes and fish together; put it into the hot fat, stir it up well, add a little hot water, and a piece of butter the size of an egg; stir it all up well until it gets very hot; let it stand until it browns a little, and serve it hot. Or mince the fish as before directed, make it into balls, and fry them in pork or butter.

MINCE FISH BALLS.

Prepare the fish as above; make it into balls the size of an egg; drop them into hot lard, and fry a nice brown.

BROILED SALT FISH.

After being prepared by boiling, take a nice tender piece, broil it about five minutes a nice brown; spread on a little butter. It is a nice relish for breakfast.

SALT FISH WITH EGGS.

Take a nice piece of tender salt fish; pick it fine; put it into a frying-pan; add two table-spoonfuls of boiling water, a piece of butter half the size of an egg, a very little pepper; set it on the fire, stirring it constantly until the butter melts; break in four eggs, stirring it constantly until the eggs are cooked. Served very hot.

STEWED OYSTERS.

Wash a gallon of oysters; let the liquor stand and settle about ten minutes; strain it through a fine sieve into a saucepan; add one third as much cold water as liquor, and a quarter of a pound of butter; braid into it a little flour or cracker-crums, and stir this into the liquor; add a little Cayenne pepper, and mace, if liked, and boil this up; add the oysters, toast half a dozen crackers, and butter them a little; lay them into the oyster-dish, and pour the oysters on to them. Before dishing, add a wineglass of white wine, or half a wineglass of vinegar.

SCALLOPED OYSTERS.

Wash out of the liquor two quarts of oysters; pound very fine eight soft crackers, or grate a stale loaf of bread; butter a deep dish, sprinkle in a layer of crums, then a layer of oysters; a little mace, pepper, and bits of butter; another layer of crums, another of oysters; then seasoning as before, and so on, until the dish is filled; cover the dish over with bread-crums, seasoning as before. Turn over it a cup of the oyster liquor, or a cup of white wine; set it into the oven for thirty or forty minutes to brown.

FRIED OYSTERS.

Take large oysters, wash them clean out of the liquor, and wipe them dry; dip them in eggs, and then in crums, and fry them in hot fat.

A DISH OF COLD OYSTERS

Is very nice in warm weather, to serve before meats instead of soup.

A DISH OF RAW OYSTERS.

Wash the shells clean with a brush, and wipe dry; lay on a large flat dish, with the deep side down. Each person at the table should be supplied with a coarse towel and a short knife to open the oysters. Some have the top shell taken off in the kitchen; others have the oysters taken out of the shell and served in a deep dish. This, I think, is the best way; but they should be left until just before serving. A lemon, cut in halves, should always be served with raw oysters.

OYSTER PIE.

Wash out of the liquor two quarts of oysters season them with pepper, a little mace, a glass of white wine; add a cup of very fine cracker-crums, and some little bits of butter; put them into the pie-dish, lined with paste; add half the liquor. The dish must be quite full, and covered with a rich puff paste; baked until the crust is done.

ANOTHER OYSTER PIE.

Line the pie-dish half way up with crust; fill the dish with pieces of stale bread; place the cover of paste over this; bake it about fifteen or twenty minutes Lift the crust; have ready some oysters, pre-

pared as for patés; fill the pie; put on the crust. Send to table hot.

OYSTER PATTIES.

Line small patty-pans with a good paste; cut some covers to the pans with a rich puff paste; bake the crust on tin sheets; wash a quart of oysters out of the liquor, and put them into a saucepan; add a piece of butter the size of an egg, half a teaspoonful of mace, a wineglass full of white wine, the juice of a lemon, and a very little flour; give them one scald, stirring all the time; fill the patties, put on the crust, and send to the table immediately, as the crusts should not get soaked before using them.

CURRIED OYSTERS.

Wash a quart of oysters from the liquor; put the liquor into a saucepan; braid up one quarter pound of butter with two table-spoonfuls of flour; stir this into the liquor with one table-spoonful of curry powder. Let it come to a boil; put in the oysters; give them one boil; serve in a deep dish.

STEWED LOBSTER.

Take out all the meat and soft part from the body, and cut it up into small bits; put them into a saucepan, with two cups of white stock, a little mace, Cayenne, and salt; dredge in some flour, some bits of butter, and stew it about ten or fifteen min.

utes; stir it frequently, and when done, add a little vinegar or white wine.

CURRY LOBSTER.

Cut a lobster in pieces, or leave it as whole as you can; take a cup of hot water, a piece of butter, two spoonfuls of flour, one of curry powder, a little pepper and salt, and the soft portion of the lobster. Stir this all together; add a cup of cream; give it one boil. Put it on to the lobster, and let it simmer two minutes.

LOBSTER PIE

Made as above, with stewed lobsters instead of oysters.

LOBSTER FOR VOL-AU-VENT.

Take a very tender lobster, cut it in small pieces; put them into a saucepan, with a little mace, pepper and salt, a piece of butter half the size of an egg, a little flour, half a cup of cream, half a cup of white wine; stir this until heated through; turn it into a small strainer, so that there will not be too much gravy; fill the vol-au-vent just as it goes to the table.

OYSTERS FOR THE SAME.

Wash a quart of oysters; put them into a saucepan with a piece of butter the size of an egg, a little mace; dredge in a little flour, the juice of a lemon; stir this until quite hot, then fill the vol-au-vent.

BOILED CLAMS.

Wash clean a peck of clams; put them into an iron pot with two quarts of water; boil quarter of an hour. Put them into a large deep dish, and let each person open for themselves that they may enjoy them hot. To be eaten with pepper and vinegar. The liquor is very nice to drink.

CLAM CHOWDER.

Wash the clams; put them into a large pan; turn boiling water over them; cover them tight; let them stand ten or fifteen minutes; take out all the clams; cut off the black heads; flour, and season them well with a little nutmeg, mace, pepper and salt. Take three quarts of the liquor, and put it into a saucepan to boil; to half a pound of butter braid in three table-spoonfuls flour; stir into the liquor; put in the clams; let it boil fifteen minutes. If you like, add a pint of cream or milk.

MEATS.

ROAST BEEF.

A piece of beef weighing ten pounds requires two hours to roast. Allow ten minutes to every pound over or under this weight. Do not put the meat too close to the fire at first. When half done

turn the fat out of the roaster; then baste the meat with the drippings two or three times. Do not salt or flour it until nearly done. Just before dishing, dredge on a little salt and flour, baste it well, and set it close to the fire to froth.

The second cut of the surloin, the second cut of the ribs, and the back of the rump, are considered the best parts for roasting.

TO MAKE A GOOD BEEF GRAVY.

Take the drippings from the meat; turn into a saucepan, and add a cup of boiling water; shake in a little flour and salt, and let it just come to a boil, stirring it all the time; add a table-spoonful of soy or tomato catsup.

BEEFSTEAK.

A rump steak is the best; a surloin is the next best. To broil a steak requires a quick fire. If cooked by a range, it should be put in front, and not on the top. Never use a fork to turn the steak, nor salt it while cooking.

A steak half an inch thick requires ten minutes, and one an inch thick requires fifteen minutes. Have ready a *hot* dish; put the steak upon it, and a little butter upon both sides; salt and pepper to suit the taste; adding a little tomato catsup to the gravy improves it.

Waterman's patent gridiron is the best to use with a range.

BEEFSTEAK, WITH OYSTER SAUCE.

Cook the steak as above. Take the liquor of a quart of oysters, put it into a saucepan, with about six ounces of butter mixed with a little flour, and let it come to a boil; turn in the oysters; let this boil up once; turn it on the steak, and send it to the table very hot.

BEEFSTEAK, WITH SMOTHERED ONIONS.

Cook the beefsteak as before directed. Cut up six onions very fine; put them into a saucepan with a cup of hot water, a piece of butter about the size of an egg, some pepper, salt, and a little flour; let it stew until the onions are quite soft; turn this over the steak quite hot.

BEEFSTEAK SMOTHERED WITH ONIONS.

Cut up six onions very fine; put them into a saucepan with two cups of hot water, a piece of butter the size of a cup, pepper and salt; dredge in a little flour; let it stew until the onions are quite soft; then have the steak broiled as above; put it into the saucepan with the onions; let it simmer about ten minutes; send it to table very hot.

FILLET OF BEEF.

Take a surloin or second cut of the rib; take out the bones with a sharp knife; skewer it round in good shape; lay the bones into a large saucepan, with two onions, one carrot, a dozen cloves; then

the meat, with beef stock or water enough to just cover it; let it cook slowly two hours; dish the meat; skim all the fat from the gravy; add some flour mixed with a little water; two spoonfuls of soy or walnut catsup; give it one boil; turn a little gravy over the meat, and serve the rest in a gravy-tureen.

ANOTHER FILLET OF BEEF.

Take the tenderloin from the rump of beef; lard it with fat pork; lay it into a saucepan with a quart of good beef stock, pepper, salt, a dozen cloves, and one onion; let it simmer two hours; dish the beef; take off all the fat from the gravy; stir in a little flour and water, and a spoonful of soy; give it one boil; turn a little over the meat, and send the rest to table in the gravy-tureen.

ALAMODE BEEF.

Take a piece of the round of beef, weighing about ten or twelve pounds; tie it up with a strong string in the form of a round. Take half a table-spoonful of pepper, one of salt, one of ground cloves, and two of sugar; rub these all over the meat the night before it is to be cooked; make a nice force-meat of half a brick-loaf of crums, two sausages, one onion chopped fine, two table-spoonfuls of sweet herbs, one of cloves, one of salt, half a one of pepper, and two eggs. Mix them well together. Make holes in your meat about two inches apart; fill them with the dressing, and sew them up. Stick

an onion full of cloves, put it into the pot, and add one quart of water and one quart of red wine; place skewers in the pot about two inches from the bottom; lay your beef on them; cover the pot very tight, to prevent the steam from escaping; let this stew gently four hours; turn the meat two or three times while cooking; turn a pint of red wine over the meat; let it stew an hour longer; thicken your gravy with a little flour and a little salt; skim off the fat, and boil it up once; turn a part over your meat when dished, and send the remainder of it to table in a sauce-tureen.

BOUILLI BEEF.

Put a part of a brisket of beef, weighing six pounds, into a saucepan, and cold water enough to cover it; let it boil until the scum rises, and skim it nicely; add two carrots, two turnips, and one onion, cut in dice form; stick an onion full of cloves; let all this simmer three hours; add one tumbler of red wine, two teaspoonfuls of mixed mustard, and one table-spoonful of soy; let it simmer one hour. When done, sprinkle over it some pickled cucumbers, cut very fine; stir a little flour into your gravy, give it one boil, turn it into the dish with the meat, and send it to the table very hot.

A BEEF PIE.

Take cold roast beef or steak; cut it into thin slices, and put a layer into a pie-dish; shake in a

little flour, pepper, and salt; cut up a tomato (if you have it), or onion chopped very fine; then another layer of beef and seasoning, and so on until the dish is filled. If you have any beef gravy, put it in; if not, a little beef drippings, and water enough to make sufficient gravy. Have ready one dozen potatoes, well boiled and mashed, half a cup of milk or cream, and a little butter and salt; spread it over the pie as a crust, an inch thick; brush it over with egg, and bake it about twenty-five minutes.

BEEF OLIVES.

Take a slice of the round of beef about an inch thick; beat it with a rolling-pin to the thickness of half an inch, and cut it into four-inch squares. Have ready some dressing made of beef, a little salt pork, one onion chopped very fine, one cup of bread-crums, pepper, salt, cloves, and sweet marjoram; mix all this up with an egg; put it into the pieces of steak, and sew them up in the form of olives; lay them in a tin pan with a cup of brown stock; sprinkle a little flour over them, and set them in the oven. When half done, baste them with a little butter. They require about twenty minutes' cooking. Dish your olives; add to the gravy half a cup of boiling water, a small piece of butter, a little flour, and two teaspoonfuls of soy; give this one boil, and turn it over the olives when ready to send to the table.

TO PREPARE SPICED BEEF.

Take the brisket or rattleran; cut it into pieces about the size you wish to cook; rub it over with fine salt, a little sugar, cloves, allspice, pepper, and saltpetre; roll the beef up tight, and tie it.

To thirty pounds of beef allow a cup of salt, a cup of spice (the spice is not to be ground), a piece of saltpetre the size of a nutmeg, broken fine; pack the beef, when prepared, into a keg; add one quart of good vinegar, and enough beef brine to cover the beef; let it stand about one week, when it will be fit for use. This will keep six months or more.

Boil a piece of this beef weighing eight pounds six hours; press it eight hours; to be served cold.

BOUILLI TONGUE.

Take a fresh beef tongue; lay it in cold water one hour; then put it into boiling water; let it boil three hours; lay it into cold water a few minutes; skin it very nicely, and set it away until next day; then put it into a saucepan; just cover it with water, or beef stock if you have it; cut up two carrots, two onions, a little celery, one turnip, in nice square pieces about as large as a die; put all into the saucepan, with a dozen cloves, a little pepper and salt; let it stew an hour and a half. then add half a tumbler of red wine, a table-spoonful of mixed mustard, and one of soy; let it simmer half an hour; dish the tongue, placing it in the middle

of the dish; mix a little flour in a little cold water; stir it into the gravy; give it one boil; turn it over the tongue. Have ready a pickled cucumber cut fine; sprinkle it over the tongue.

CORNED BEEF.

The navel end of the brisket is the best piece to boil. It should be put into cold water. Just before it boils take the scum off. A piece of beef weighing eight pounds requires five hours' boiling. Before sending to the table, the bone should be taken out, and the beef pressed half an hour. If done so, it looks much nicer, and cuts better.

EDGE-BONE OF BEEF,

Weighing ten pounds, should be boiled three hours, as this piece should be a little rare.

MINCED CORNED BEEF.

Chop some corned beef, fat and lean together, very fine, and as much potato; mix them together; put them into a frying-pan with a good-sized piece of butter, and a little pepper; stir it frequently until it is very hot; then let it stand until the bottom is brown; turn it on to a flat dish, and dress it with a little parsley. This is a nice breakfast dish.

BRISKET OF BEEF STUFFED.

A piece weighing eight pounds requires about five or six hours to boil. Make a dressing of bread-

crums, pepper, salt, sweet herbs, a little mace, and one onion chopped fine and mixed with an egg. Put the dressing in between the fat and lean of the beef, and sew it up tight; flour a cloth; pin the beef up very tight in it; boil it five or six hours. When it is done take the cloth off, and press it until it is cold. This is to be cut in thin slices, and eaten cold.

SALTPETRED TONGUE

Requires five or six hours to boil. When done lay it into cold water three minutes; peel off the skin, beginning at the tip end of the tongue, as it comes off much easier.

SMOKED TONGUE.

Smoked tongue should be laid in cold water over night; then put into cold water, and boiled four hours.

CORNED TONGUE.

Corned tongue should be washed clean, put into cold water, and boiled three hours.

TO DRESS KIDNEYS.

Cut them through the centre; take out the core; pull the kernels apart; put them into a saucepan without any water, and set them on the fire where they may get hot, not boil; in half an hour put the kidneys into cold water, wash them clean, and put them back into the saucepan with just enough water to cover them; boil them one hour; then take

them up; clean off the fat and skin; put into a frying-pan some butter, pepper, and salt; dredge in a little flour, half a pint of hot water, and the kidneys; let them simmer twenty minutes; stir them often; do not let them fry, because it hardens them. This is a very nice dish for breakfast.

TRIPE.

The honey-comb part is the best; it should be well boiled. Cut it in square pieces of about six inches; wash it in salt and water; wipe it dry; dip it in eggs and crums, or batter, and fry it in hot fat. Serve it with oyster sauce. After dishing the tripe, turn a quart of oyster sauce over it.

ANOTHER TRIPE.

Be sure the tripe is well boiled, that is, very tender; if not, boil it until it is so; then cut it in pieces about four inches square; let it be quite cold; roll the pieces cornerwise; tie them with a thread; dredge them with a little salt and mace; roll them in egg and crums; fry in fat a nice brown; serve with a gravy of drawn butter, with a little lemon and tomato catsup boiled in.

ROAST LEG OF MUTTON.

A leg of mutton weighing ten pounds should be roasted two hours. When half done turn the fat out of the roaster; then baste the meat with the drippings. Make the gravy the same as for

roast beef, or add a few spoonfuls of currant jelly and a cup of red wine. Ten minutes more should be allowed for every extra pound of mutton.

ROAST SADDLE OF MUTTON.

A saddle of mutton, weighing eight pounds, requires three quarters of an hour to cook. The gravy is made the same as for a leg of mutton.

A SHOULDER OF MUTTON,

Weighing six pounds, requires one hour to roast; if stuffed, half an hour longer. Before cooking it, take out the bone, and fill the space with a dressing of bread-crums, pepper, salt, sweet marjoram, one egg, and a small piece of butter.

LEG OF MUTTON BOILED.

A leg of mutton, weighing ten pounds, requires an hour and a half to boil. Flour a cloth, tie the meat in it very tight, and put it into boiling water; when done, put it into a pan, and turn cold water over it, and let it remain two minutes before removing the cloth; this makes the mutton look very white.

A SHOULDER OF MUTTON BOILED

Is cooked in the same way as a leg, except that it takes half an hour less time to boil.

HARICOT MUTTON.

Take a cold leg of boiled mutton, or a small one not boiled, and put it into a saucepan that covers close; cut into dice form two carrots, two turnips, and two onions; put them around or under the mutton; add eight or ten cloves, pepper, salt, and water enough to cover the mutton; simmer it four hours. About half an hour before dishing, add a cup of white wine, and two teaspoonfuls of soy. The water will waste away, leaving enough to make the gravy. After taking out the meat, skim off all the fat you can before making the gravy; dish the mutton; stir a little flour into the gravy, give it one boil, and then turn the vegetables and gravy over the meat.

MUTTON CHOPS,

If broiled on a gridiron, should be wrapped in paper. They require about ten minutes to cook. When they are taken out of the papers to be dished, season them with pepper, salt, and a little butter.

ANOTHER MODE.

Lay the mutton chops into a pan; dredge a little flour over them; put them into the oven, with the door half open. They require about fifteen minutes to cook. Have prepared a hot dish; after you dish the chops, dredge a little flour into your gravy, with a few spoonfuls of hot water, tomato catsup, pepper, and salt; give it one boil, and turn it over the chops.

ANOTHER MODE.

Beat up an egg, and season the chops with pepper and salt; dip them in the egg, and then roll them in bread-crums; put them into a pan, and set them in the oven; cook them about fifteen minutes. After dishing the chops, add to your gravy a little butter red wine, and currant jelly; dredge in a little flour; let it boil once, and turn it over the chops.

MUTTON CHOPS.

Cut the saddle of mutton, separating each bone, trim off the thin fat; rub them over with yolk of egg and bread-crums; boil or fry them. Serve with gravy as for other chops.

MINCE MUTTON.

Chop the mutton very fine; put it into a frying-pan, with some of the gravy, if you have it; if not, put in a little soup stock, just enough to moisten it, season it with butter, pepper, and salt; stir it frequently, that it may not fry, but get very hot. Serve, on slices of toasted bread; garnish with lemon.

MUTTON PIE.

Take cold roast mutton, cut in nice slices; lay them in a pie-dish; season them with pepper and salt; add the cold gravy and a spoonful of currant jelly; if not enough gravy, add a little water, a piece of butter, dredge in a little flour, and cover it with

paste, or rice, or potato crust. Bake it three quarters of an hour.

ANOTHER,

Made of cold boiled mutton. Cut all the meat in nice slices; lay them in a pie-dish, with the remains of the drawn butter and capers, a little pepper, salt, and a cup of white soup stock; cover the pie with potato or rice crust. Bake half an hour.

A FILLET OF VEAL ROASTED.

The bone should be taken out; fill the cavity with a dressing made of bread-crums, pepper, salt, and sweet marjoram, a piece of butter the size of an egg, or a little fat pork chopped very fine, and one egg; mix this up well; skewer the veal tight, to keep the dressing in. It adds to the look and taste of a fillet of veal to lard it with pork; if this is not done, it should be basted often with butter. A piece weighing eight pounds requires four hours to roast.

A LOIN OF VEAL

Is very nice, roasted plain. It is, however, very palatable cooked the same as a fillet of veal, by taking out the kidneys, and putting dressing in their place. It requires three hours if roasted plain, and three and a half hours with dressing.

A BREAST OF VEAL ROASTED

Requires an hour and a half to roast. A few strips of pork laid across it make it much nicer.

BOILED VEAL.

A fillet or shoulder of veal is very nice boiled; prepared the same as to roast. Boil three hours, and serve with celery or oyster sauce.

TO RAGOUT A BREAST OF VEAL.

Lay a breast of veal in a pan with a pint of water, a little salt, pepper, and mace; stew it an hour and a half, and turn it once or twice; make some force-meat balls, with a little veal chopped fine, a few bread-crums, sweet herbs, salt, pepper, a little butter, and one egg; mix it well together, and make it into small balls, and lay them on the meat; baste it with butter, dredge on a little flour, set it into the oven to brown about twenty minutes, and dish the veal; add to the gravy a glass of white wine, a little butter, and a little flour; give it one boil, and pour the gravy over the meat.

A RAGOUT VEAL WITH VEGETABLES.

Cut in small dice form one carrot and one turnip, chop one onion fine, and put them into a pan with a quart of water, a little pepper, salt, and mace. Put in the veal; set it into the oven; turn the meat once or twice; stew it two hours; take it out,

dredge on some flour, and baste it with the gravy Set it into the oven again to brown. When done, dish the meat, stir into the gravy a little flour, a little soy or tomato catsup, give it one boil, and turn it over the meat.

A BREAST OF VEAL, BONED.

Take all the bones from a breast of veal; be careful not to cut through the fleshy part; wash it clean and wipe it dry; have ready a stuffing prepared the same as for boned turkey; roll it up in the meat, sew it tight, lard it, put it into a saucepan with water enough to cover it; cut up a head of celery, a carrot, and an onion; put them into the saucepan, with a little salt, pepper, and mace; stew the whole about two hours and a half. Take out the meat, lay it on a baking-pan, rub well with butter, dredge with flour, baste it with some of the liquor; if you wish to serve hot, set in the oven to brown while you prepare the gravy. Take a pint of the liquor; skim off all the fat; braid in, with a piece of butter the size of an egg, two table-spoonfuls of flour; put it into the liquor, stirring all the time; add a little mace, a cup of cream, a gill of white wine, and give it one boil; pour a little over the meat, and serve the rest in a gravy-tureen. Garnish the dish with lemon.

If to cut cold, do not brown the meat, but serve with meat jelly, as for boned turkey or chicken.

A BREAST OF VEAL DRESSED WITH TOMATOES.

Cut up two onions; fry them in a little butter in a large baking-pan; lay into this a small breast of veal; cover it with a good white stock, a little mace, pepper, and salt; peel and cut up, a dozen tomatoes; put them round and over the meat; set it in the oven to stew about two hours.

BLANQUETTE OF VEAL.

Half a breast of veal, cut in small pieces, put into a saucepan, with water enough to just cover it, and a little mace, pepper, and salt; let it boil till quite tender, then take out the veal and put it in cold water to bleach; break up a pint bowl full of macaroni in small pieces; boil it in milk till tender; braid up quarter of a pound of butter and two tablespoonfuls of flour; stir it into the gravy; put in the meat and macaroni, and give it one boil. Served in a deep dish, and garnished with lemons.

A VEAL PIE.

A rack of veal, cut into small pieces, parboil in water enough to fill your pie-dish; when about half cooked, take the veal out to cool; season the gravy with pepper, salt, a little mace, and a little salt pork; dredge in a little flour, line the sides of your dish with paste, lay in your meat and gravy, cover it with a thick paste, and cut a little hole in the top Bake it half an hour.

A VEAL POT-PIE.

Take a scrag or breast-neck of veal; cut it into slices about an inch thick; fry some slices of salt pork in an iron pot; flour the veal; lay them into the hot fat, and let it brown a little; add water enough to just cover the meat; let it simmer about half an hour; season it with pepper and salt; dredge in a little flour. Have ready a common paste; roll it about half an inch thick, just large enough to cover the meat; cover the pot with a hot iron cover. Let it cook gently about three quarters of an hour.

VEAL CUTLETS.

Fry half a dozen slices of salt pork a nice brown color; take out the pork, and keep it hot, and add a few spoonfuls of cook fat. A slice from the leg of veal makes the best cutlet. Wash and wipe the slices very dry; have ready an egg beaten, and some bread-crums; dip the cutlets first into the egg, and then into the crums; lay them into the hot fat; fry about fifteen or twenty minutes, or until they are of a nice brown. Dish the cutlets. Make your gravy by adding a little hot water and butter; dredge in a little flour and soy, and give it one boil, stirring it all the time; turn it over the cutlets; garnish with scraped horseradish and the salt pork.

ANOTHER.

Take two slices of veal from the leg; cut them into pieces about four or five inches square; put

them into a saucepan with one and a half pints of water; boil ten minutes; take them from the water; put them into cold water to blanch about twenty minutes. Cut some nice fat pork; lard the cutlets as you would sweetbreads; put them into a baking-pan; dredge with flour, a little salt, pepper, and mace; put in half the water they were boiled in; set them in the oven to brown, basting twice with butter, flour, and the gravy. When done, dish the cutlets. Stir into the gravy a little flour, butter (if not enough gravy, add a little more of the water), and a teaspoonful of soy; give it one boil, stirring all the time; be careful it does not curdle; garnish with parsley and lemon. This makes a handsome side-dish.

VEAL CUTLETS PLAIN.

Fry out the pork as above; wipe the slices of veal dry; put them into the hot fat, and fry them a nice brown. Served with horseradish.

BROILED VEAL.

Take a slice about half an inch thick; broil it very slowly, as veal should be very well cooked; season it with butter, pepper and salt.

VEAL CROQUETTES.

Mince the veal very fine, and season it with a little pepper, salt, and mace; with the hands make it into balls the form of a pear; roll them in egg, and then in crums. Fry them in hot fat, and dish them on

the large end; place a stalk of parsley in the small end; garnish with parsley.

VEAL OLIVES.

Cut slices of veal from the fillet about half an inch thick, and four inches square. Have ready some cold or raw veal chopped fine, stale bread-crums, seasoned with mace, pepper, salt, sweet herbs, and a piece of butter; drop in an egg; mix this all together well; lay the dressing on the veal; sew or skewer them up tight in the form of olives; lard them with salt pork; lay them into a baking-pan, with a cup of hot water; let them bake about one hour, basting with flour frequently. In dishing them, place two or three on a dish. To make the gravy, add a good piece of butter, a little flour, mace, pepper and salt, and a glass of white wine, if you like; give it one boil; turn it on to the olives; garnish with parsley and lemons.

MINCE VEAL.

Take cold roast or boiled veal, and chop it very fine; season it with pepper and salt. If you have any cold gravy, put it with it; if not, butter will answer. Heat it very hot, stirring it often, that the gravy may not oil. Serve it on slices of toasted bread, and garnish with lemon.

SWEETBREADS.

Lard them with salt pork, and boil them in clear water about fifteen minutes; put them into cold

water about ten minutes; then put them into a pan. Dredge in a little flour, about half a pint of hot water, very little mace, pepper, and salt; set them into the oven to brown about twenty minutes. Dish the sweetbreads, add to the gravy a piece of butter about the size of an egg, and a little flour; give it one boil, and turn it over the sweetbreads hot. Garnish the dish with sliced lemon and parsley.

TO BROIL SWEETBREADS.

Split them in two with a very sharp knife; lay them on the gridiron about three minutes; broil both sides; dish them. Take a little hot water, a piece of butter, a little flour, pepper and salt, and a little cream. Stir this together; give it one boil, and turn it over the sweetbreads.

A CALF'S HEAD.

Soak a calf's head in cold water two hours; take out the brains; scrape the head very clean; flour a cloth, pin up the head very tight, and put it into six or eight quarts of water to boil, with two pounds of salt pork. Tie up the brains in a piece of cloth separately. Let the head boil about two hours; then add the liver, lights, and brains, and let all boil two hours more. Remove the cloth, and the large bones will come out very easily from the head; lay it on a dish, with the skin side up. This is to be kept hot while making the gravy; then take a quart of the liquor that the head was boiled in, one third of the

liver chopped very fine, the brains braided up with a spoon, a quarter of a pound of butter, two table-spoonfuls of flour, pepper, salt, and sweet marjoram. Put this together into a saucepan, and let it boil; then add two table-spoonfuls of vinegar; divide the liver and head; skin the tongue, and lay it on around the head on the dish; put a part of the gravy over the head, and send the remainder to table in a gravy-dish. Garnish your dish with scraped horseradish and lemon sliced.

TO STEW A CALF'S HEAD.

Boil the head, so that the large bones can be taken out with ease, but not enough for eating; put some butter into a stewpan or baking-kettle; when the butter is melted, put the jelly part of the head down with it, so as to brown it handsomely. Move it a little while cooking, lest it should stick to the bottom. Then turn over the head, dredge flour around the kettle enough to thicken the gravy, and let it brown a little; take about a quart of the liquor in which the head was boiled, and pour it on the head in the kettle; put in half a tumbler of wine, red and white mixed together, a little sweet marjoram, some grated nutmeg, a little mace, a clove or two pounded, a little Cayenne, and a little black pepper, and salt to your taste. With all these condiments season the gravy; then slice some of the liver and tongue which has been previously parboiled; stew all an hour or more, watching it

constantly lest it stew too much. Garnish with egg balls, forcemeat balls, and sliced lemon. The brains should be taken out and boiled separately from the head, and added just before serving it all up.

CALF'S FEET.

Boil about three hours in four quarts of water; then take out the large bones, split the feet, and lay them into a saucepan; shake in a little flour, two ounces of butter, a little pepper, salt, mace, half a teacup of white wine, a table-spoonful of vinegar, and two teacups of the liquor in which the feet were boiled. Simmer this all together about ten minutes, and send it to the table very hot, garnished with sliced lemon.

The remainder of the liquor in which the feet were boiled may be used for jelly, as directed for calf's foot jelly.

BAKED CALF'S LIVER.

Lard it with fat pork, and put it into an iron pan with a pint of water or veal stock. Bake it three quarters of an hour, basting it frequently. Have prepared some macaroni, well boiled in milk and water. Dish the liver, lay around the macaroni, add to the gravy a piece of butter the size of an egg, a little flour, pepper, salt, and soy. Boil it up once, and turn it over the dish.

CALF'S HEAD AND PLUCK.

Soak a calf's head in cold water two hours; wash it clean; wipe it dry; take out the brains, and soak until wanted to cook. Put the head and heart into six quarts of cold water, to boil about three hours; tie the brains in a small cloth, and put in with the head, to boil one hour. Braid together quarter of a pound of butter and two table-spoonfuls of flour; put it into a saucepan with a pint of the liquor the head was boiled in, a little white pepper, salt, a very little mace, the juice of a lemon, and some chopped parsley. Slip the bones out of the head; then take half the head and the tongue, and put them into cold water to blanch half an hour; skin the tongue; cut up the head in small pieces an inch square; put it into the gravy and stew fifteen minutes, and put it to simmer. Cut half the brains in pieces, add it to the head, and give it one boil. Set the tongue up in the middle of the dish; turn the contents of the saucepan over and around it.

The Liver.

Skewer the liver into a round shape; lard it; put it into a bakepan with a little of the liquor the head was boiled in; dredge it with flour, pepper, and salt; bake it about an hour. Baste it with butter and flour three or four times while baking; when done, dish it; add a little butter and flour to the gravy, with two large spoonfuls of vinegar, a little

chopped parsley, stir it quickly, give it one boil, and turn it over the liver; send to table very hot.

The Heart.

Put a piece of butter, the size of an egg, into a saucepan; stir it until melted; dredge in a little flour, pepper, and salt; add some chopped parsley, a very little onion chopped fine, and a table-spoonful of walnut catsup, stirring all the time till it boils; then add a table-spoonful of soy, put in the heart, and give it one boil. Dish it, and garnish with lemons and parsley.

The Head Browned.

Take the other half of the head, lay it into a tin baking-pan, skin side up, with about a pint of the liquor it was boiled in; rub it over well with butter, dredge it with flour, and set it into the oven to brown. Dish the head, and sprinkle over it the yolks of two hard-boiled eggs, chopped fine. Chop the brains fine, and put them into the gravy, with a table-spoonful of chopped parsley, a piece of butter the size of an egg, the juice of a lemon, or a table-spoonful of sharp white vinegar; dredge in a little flour, give it one boil, and turn it over the head; garnish the dish with lemon.

Soup.

Take two ounces of butter, put into the soup-kettle, and stir until melted: add two onions chopped

fine, fry them a nice brown, dredge in a little flour, stir until hot; then add the liquor, all the remains of the above dishes chopped fine, and a little mace; let it boil one hour, add half a tumblerful of red wine, and give it one boil; cut a lemon and two hard-boiled eggs in pieces, place them in the bottom of the tureen, and pour the soup on to them.

ROAST LAMB.

The fore quarter is much the best piece to roast. It should be roasted about one hour and a half, and frequently basted. To make the gravy, take all the dripping from the tin roaster, add a very little water, a little salt and flour, and give it one boil.

MINT SAUCE,

To serve with roast lamb. Take a bunch of green mint, and chop it very fine with a knife; add a teacup of fine brown sugar, and a teacup of sharp vinegar. Stir this up, and send it to the table in a sauce-boat.

A BOILED LEG OF LAMB.

A common-sized one should be boiled about an hour and a half; drawn butter and parsley to be served with it.

LAMB CUTLETS AND CHOPS.

Dressed in the same manner as mutton chops. (See page 54.)

ROAST VENISON.

A leg of venison weighing fourteen pounds should be roasted one hour if eaten on blazers; if on hot plates, two hours. The dry skin should be taken off before roasting, with the fingers, not with a knife. The spit should be turned very often. When half done, it should be basted with flour, butter, and red wine, very frequently, until done. To make the gravy, take the shank of the venison, crack the bone, a pound of juicy beef, an onion stuck full of cloves, a little pepper and salt. Put it into a saucepan with two quarts of water, and boil it gently three hours. Strain this, and add to it the drippings from the venison, with nearly a quarter of a pound of butter; braid in two table-spoonfuls of flour, a teacup of red wine, and a teacup of currant jelly. Stir it all up, and let it boil about five minutes.

A SADDLE OF VENISON.

A saddle of venison is much the best piece of the deer. It requires but half the time to roast this that it does the leg, for it is a much thinner piece. Dressed in the same manner as the leg.

A VENISON STEAK.

Cut steaks from the leg half an inch thick, broil them about five minutes; season with pepper, salt, and butter. If you have it, a cup of the roast venison gravy, very hot, is very nice poured over it; or half a cup of red wine, and half a cup of currant

jelly, thickened with a little flour and butter, boiled up and turned over the steak. It should be served very hot.

VENISON PIE.

Take the breast and neck of venison, and cut them into small pieces. Season with pepper, salt, and a little ground cloves, and dredge it well with flour; put it into the pie-dish as close as possible, fill up the dish with some of the roast venison gravy, or gravy prepared in the same manner, and cover the dish with a nice crust. Bake it half an hour.

ROAST PIG.

Make a dressing of bread-crums, a little salt, pepper, sage, sweet marjoram, an onion chopped fine, butter, two eggs, and a little salt pork, and fry this a little; when cold, stuff the pig, sew it up, and then wash it in salt and water; baste it often. A pig weighing nine pounds requires four hours to roast.

A SPARERIB OR CHINE OF PORK

Is much nicer if rubbed over, before it is roasted, with a little pepper, salt, and fine sage. Take all the fat out of the roaster when about half done, and then with the dripping make the gravy.

FRIED PORK STEAKS.

Fry a few slices of salt pork, take them out of the frying-pan, dredge a little flour over the steaks

and a little pepper and salt; fry them fifteen or twenty minutes slowly. Slices of apple fried in the fat are very nice to eat with the pork.

FRIED PIGS' FEET.

Make a batter with a little flour, water, a little salt, and one egg. Dip the feet in to cover them. Have your fat hot, and fry them until quite brown. Make a little drawn butter, and add a spoonful of vinegar to serve with them.

PIG'S HEAD CHEESE.

Boil a pig's head until the bone comes out, and chop this very fine; pound about eight soft crackers very fine, and mix this up well; add some sweet herbs, pepper, salt, and spices. Put this into a mould, and press it for two or three days. It is very nice cut into thin slices, and eaten cold.

ROAST HAM.

Spit a ham; set it before a moderate fire to roast about two hours, turning the spit frequently; then take it up on to a dish, peel off the rind, scrape all the fat out of the roaster, put it to the fire to roast again about two hours more; basting it frequently in the same way as for beef. To make the gravy, put the dripping from the roaster into a saucepan, add a cup of water, a little flour, and give it one boil. Served in a sauce-tureen.

A roasted ham is far superior to a boiled one.

BOILED HAM.

A ham should be put into cold water enough to more than cover it, and boiled gently. A ham weighing fifteen pounds requires five hours' boiling. When about half done, and a part of the water has boiled away, add, if approved, a bottle of champagne, or a pint of good white wine vinegar; cover the pot close, to keep the flavor of the wine.

An *old* ham should be laid in cold water over night.

BOILED LEG OF CORNED PORK.

One weighing ten pounds should be put into cold water; boiled three hours after it begins to boil.

BROILED CORNED PORK.

Take some nice slices of corned pork, broil them quickly. Have ready some butter, pepper, and salt, with a spoonful of mixed mustard and a little vinegar; turn it over the pork. Serve hot for breakfast.

POULTRY.

ROAST TURKEY.

A TURKEY should be well singed and cleaned of pin-feathers; then draw the inwards. Be sure you take everything out that is inside. Lay the turkey into cold water; clean the gizzards, liver, heart, and

neck; let all soak one hour if you have time. Wash all very clean, wipe the turkey very dry, inside and out. Make a dressing of two cups of bread-crums, one teaspoonful of salt, two large spoonfuls of sweet marjoram, two spoonfuls of butter, one egg, and mix them well together. Cut the skin of the turkey in the back part of the neck, that the breast may look plump; fill the breast with the forcemeat, and sew it up. If you have any more forcemeat than is required for the breast, put the remainder into the body, and skewer the vent; tie the legs down very tight, skewer the wings down to the sides, and turn the neck on to the back with a strong skewer. Baste with salt and water once, then frequently with butter; fifteen minutes before dishing, dredge with a little salt and flour, and baste with butter for the last time. This will give a fine frothy appearance, and add to the flavor of the turkey.

To make the gravy, put the gizzard, neck, and liver, into a saucepan with a quart of water, a little pepper, salt, and mace; put it on the fire, and let it boil to about a half pint. When done, braid up the liver very fine with a knife, and put it back into the water it has boiled in; then add the drippings of the turkey and a little flour, and give it one boil, stirring it all the time. Dish the gizzard with the turkey. Allow twelve minutes to a pound for the time to roast a turkey.

A turkey weighing ten pounds requires two hours

to roast with a clear fire, not too hot. Turn the spit very often.

BOILED TURKEY.

Is prepared the same as for roasting, except in the dressing. Put in the pork chopped very fine, instead of butter. In trussing, turn the wings on the back, instead of the sides, as for roasting; flour a cloth well; pin up the turkey tight; put it into boiling water where one or two pounds of salt pork have been boiling some time; let this boil with the turkey. Dish the pork with the turkey on a separate dish, with some parsley. Serve with oyster or celery sauce.

A turkey weighing eight pounds requires an hour and a half to boil.

ROAST CHICKENS.

Dress and roast the same as a turkey. A pair of chickens weighing six pounds require an hour and a half to roast. Make the gravy the same as for a turkey, except the mace, which is to be omitted.

BOILED CHICKENS.

Dressed and boiled the same as a turkey. Some cooks do not stuff boiled chickens or turkeys; but the dressing adds as much to the boiled as to the roast. Pork boiled with chickens is very necessary A pair of chickens require from one to two hours to boil, depending upon the size and age.

CHICKEN OR TURKEY STEWED WITH CELERY.

Take a yearling hen-turkey, prepare as for boiling, place it in a large saucepan or small soup-pot. Cut up a large head of celery in inch pieces, and one onion very fine; put this, with white pepper, salt, and a large teaspoonful of mace, all round the turkey, just cover it with hot water, and let it come to a boil; set it a little off the fire, and let it simmer two or three hours, depending on the size. Dish the turkey; cover it to keep hot while you are preparing the gravy. Braid together half a pound of butter and two table-spoonfuls of flour, put it into the saucepan with the gravy; add a cup of cream, give it one boil; turn the whole over the turkey. Garnish with sprigs of curled parsley.

Chickens may be dressed in the same way.

TO BONE AND COOK A BONED TURKEY.

Clean the turkey well, lay it on the table, have a small, sharp-pointed knife; begin at the wing, pass the knife close to the bone, cut the flesh from the bone, and keep the skin as whole as possible; then pass the knife on each side of the breast, and then around the legs; split the back about half way up, and draw out the bones. Have ready a stuffing made of the meat of a chicken chopped very fine, bread-crums, pepper, salt, mace, sweet marjoram, a piece of butter, and two eggs, all well mixed up. Fill the turkey, and sew it up, preserving the form. Have two calf's feet cracked up well and the

bones that have been taken out of the turkey put into a deep saucepan, with one onion and one carrot cut very fine, mace, pepper, salt, and a few cloves. Lay the turkey on the bones, and add two quarts of water; cover it tight, and let it simmer three hours; then take out the turkey, flour it, baste it well with butter, and set it in the oven to brown. If there is not one quart of gravy, add more water, and let it boil half an hour. Beat up the whites and shells of two eggs, and stir into the gravy, and let it boil fifteen minutes; strain it through a cloth into a jelly-mould. When the turkey is cold, and the jelly hard, dish the turkey with the jelly on the breast, or cut it small, and serve round the turkey.

This is considered a very nice supper dish.

HASH TURKEY OR CHICKENS.

Cut the meat from the bone; take off the skin; cut the meat into small pieces; put them into a saucepan with a little pepper, salt, and, if you have it, a little cold gravy; if not, put in a little butter and a cup of hot water. Dredge in a little flour; cover it very tight, and simmer it ten or fifteen minutes. Stir it frequently, to prevent from frying.

CHICKEN PIE.

Cut the chicken into four quarters; season them with pepper, salt, a little mace, and sweet marjoram; lay the chicken into the dish very close;

dredge in some flour, a little butter in small bits, and a cupful of hot water (or veal stock), enough to fill the dish. Make a good paste crust; line the sides of the dish and rim; put in the chicken; cover it over with the crust; cut a hole in the top, and bake it half an hour. If the chickens are not very young, they should be boiled half an hour, after they are cut up, with some strips of pork.

EAST INDIAN CURRY.

Skin a chicken; cut it in small pieces; take two table-spoonfuls of flour, and one of curry-powder; stir them together dry; dip the chicken into it, and fry it a fine light brown. It may be fried in pork or butter. Put it into a pot, and pour over it boiling water enough to cover it; let it boil slowly until tender. Mix the remainder of the flour and curry with a little water, and put into the pot, and boil it a few minutes more; salt to the taste.

To be eaten with rice boiled tender, but dry; it must look like a snowball.

WHOLE CHICKENS CURRIED.

Put the chickens whole into a saucepan, with a little pepper, salt, and a few pieces of pork; cover them with cold water. When about half done, add a cup of rice, and a little more water if required. Let it boil until the chicken is quite tender; then put the chicken on a dish, and mix with the gravy a large spoonful of curry; stir it in well, and turn it over the chicken.

CURRY CHICKEN.

Cut the chicken into good-shaped pieces; put them into a saucepan with a few little pieces of salt pork, an onion, and a little salt. Put in cold water enough to cover it; let it simmer over the fire until the chicken is very tender, and the water has simmered almost away; then mix a table-spoonful of curry in a little water; stir this with the gravy, and let it stew with the chicken ten minutes. Have ready some rice boiled, and formed in cups. Dish the chicken; take out the onion; turn the gravy over the chicken, and lay the rice around the dish.

FRICASSEE OF CHICKENS.

Cut the chicken into good-shaped pieces; wash and dry them well; put into a deep frying-pan half a pound of butter, and put it over the fire until it melts. While it is quite hot lay the chicken in to fry a little on both sides; then turn in a cup of boiling water, with a little flour, salt, and pepper; cover it up tightly, and let it simmer over a slow fire ten or fifteen minutes.

NICE FRICASSEE CHICKEN.

Cut a chicken in about eight pieces; put them into a saucepan with a pint of water, one onion cut small, a little mace, pepper, and salt; let it boil twenty minutes; take out the chicken; strain the gravy into a bowl; put into the saucepan about two ounces of butter; mix into it a large spoonful of

flour; put in the pieces of chicken; stir it until hot; then add the gravy, a gill of cream, two eggs well beaten, and a little chopped parsley; stir until it almost boils. Serve hot.

RICH WHITE FRICASSEE.

Boil a chicken; joint it, and lay it into a saucepan, with a piece of butter the size of an egg, a large spoonful of flour, a little mace and nutmeg, white pepper and salt, and a pint of cream; give it one boil.

CHICKENS FOR VOL-AU-VENT.

Take the white meat of chicken or turkey, or the meat of any kind of poultry; put it into the saucepan; dredge in a little flour, a piece of butter, a glass of white wine, a little mace, half a cup of cream; stir until heated through; fill the vol-au-vent.

BROILED CHICKENS.

Chickens to broil should be very young and small. Split them through the back, and skewer the legs and wings down firmly. Broil them twenty minutes slowly, and season them with salt and pepper, and plenty of butter. Send them to the table very hot.

PILAFF (A FAMOUS TURKISH DISH).

Take five cupfuls of good beef stock; season it very well with pepper, salt, and a plenty of tomatoes; add to it three cups of rice; set it on a mod-

erate fire, and simmer it until the rice has absorbed the soup. Cut up a chicken; season it with pepper and salt, and fry it nicely in butter. Make a hole in the rice; put in the chicken, and cover it up in the rice. Melt half a pound of butter, — do not let it oil, — and turn it over the rice. Let it stand where it will keep hot about fifteen minutes, until the rice absorbs the butter; then turn it on the dish, but do not stir it up. Serve it very hot.

ROAST GOOSE.

Take a common goose; clean it well, and wash it the same as turkey. Make a dressing of six or eight potatoes well boiled and mashed, two onions chopped very fine, two teaspoonfuls of sage, one of salt, and one of pepper; put it into the body of the goose, and sew it up; roast it two hours; baste it in its own drippings. When about half done turn off the fat from the roaster. The last drippings are sufficient for the gravy; boil the liver, &c., as for turkey. The gravy is made the same as for a turkey.

A MOUNTAIN GOOSE.

Cleanse it the same as the turkey. Make a dressing of bread-crums, one onion chopped very fine, two spoonfuls of sage, pepper, salt, a little pork chopped fine, and one egg. To roast a large goose requires two hours. The gravy is made the same as for common goose.

A MONGREL GOOSE

Is dressed the same as the common goose; but, as the mongrel has so much flavor, the dressing is unnecessary. Without dressing, an hour and a half will roast a large-sized goose.

WILD GOOSE.

A wild goose should be roasted rare; one hour's roasting is sufficient. Add a glass of red wine and half a cup of currant jelly to the gravy, which is made the same as for the common goose. Boil it together, and send it to the table in a sauce-tureen.

ROAST DUCKS

Are dressed in the same way as geese. A large pair of tame ducks require one hour to roast, black ducks half an hour, and canvas-back twenty-five minutes. The gravy made the same as for goose.

Wild ducks should be roasted after the soup is sent to the table.

ROAST PARTRIDGES.

Lard them well with fat pork; tie the legs down to the rump, leaving the feet on; while cooking, baste them well with butter. They require twenty-five or thirty minutes to cook. To make the gravy, put the drippings into a saucepan with a piece of butter about the size of an egg, and a little flour and hot water. Let it boil up once.

For the bread sauce, see page 92.

TO BOIL PARTRIDGES.

Cut off the feet, and tie down the legs very closely; boil them with a piece of pork twenty minutes. Serve them with parsley and butter, or bread sauce.

The pork should boil one hour before the partridges are put into the pot.

TO BROIL PARTRIDGES.

Split them through the back; broil them fifteen minutes; dish them with pepper, salt, and a little butter. A piece of salt pork broiled to eat with them is a very great improvement.

GROUSE.

Grouse should be roasted rare, say about twenty minutes. Served with wine gravy, as wild ducks.

DEVILLED GOOSE.

Take the legs and wings of cold roast goose, or any kind of cold poultry; broil them on a gridiron till heated through. Have ready a little butter, pepper, salt, a table-spoonful of mixed mustard, and one of sharp vinegar, mixed together; turn it over the goose, and serve very hot.

ROAST PIGEONS.

Pigeons may be roasted with or without stuffing. If they are stuffed, the dressing should be made (for

one dozen pigeons) with two cups of stale bread-crums, two spoonfuls of sweet majoram, one of pepper, two of salt, one of ground cloves, one onion chopped fine, a little salt pork chopped, and one or two eggs. Mix this up well with the hands; stuff the bodies; sew them up, and truss them very tightly. Roast them half an hour; baste them with butter, and a strip of salt pork pinned on to the breast with a small needle. For the gravy, take the drippings, a cup of meat stock, a piece of butter with a little flour; put in half a glass of red wine, and half a teaspoonful of cloves. Give it one boil.

POTTED PIGEONS.

Prepare them by the directions given for roasting; lay five or six slices of salt pork in the bottom of the pot; chop an onion very fine, and fry it in the fat to a nice brown; then put the pigeons into the pot quite close, with a little pepper and salt, and shake in a little flour; turn in hot water, or brown stock enough to quite cover over the pigeons, and stew them gently one hour; if the water boils away, add a little more. Split six crackers; dip them in cold water; cover the pigeons over with them, and stew them fifteen minutes longer. Dish them in a deep dish, and turn the gravy over them.

PIGEON PIE.

Cut the pigeons in halves; put them into a saucepan with meat stock enough to cover them, a little

pepper, salt, and cloves, and cut up two tomatoes and put in. Stew them from half an hour to an hour, according to size and age. Line the sides of your pie-dish with paste; lay the pigeons into the dish, and fill it up with the gravy. Shake in a little flour to thicken it, and put in a piece of butter if it is not rich enough. Cover it with a nice crust, and bake it about three quarters of an hour, until the crust is done.

PREPARING AND COOKING SMALL BIRDS.

Some cooks do not take out the entrails of small birds; but the flavor is much nicer to draw all out, excepting the heart and liver. This may be done by making a small opening in the vent, and drawing very carefully. Wild birds should not lie in cold water to soak, but should be washed quickly and wiped dry.

QUAILS.

Tie the legs down to the rump with a strong thread, letting the feet be up. Dredge them with a little flour, baste them with butter, and roast them fifteen or twenty minutes.

QUAIL PIE.

Stew them in a veal stock about ten minutes; take them out; thicken the gravy with a little flour, and a small piece of butter; add a little pepper and salt; fill up the dish with gravy, and cover it with a nice paste. Bake it half an hour.

WOODCOCK.

Woodcock should be trussed with the bills running through the legs and wings. Roast them the same as quails. Make the gravy of a little drawn butter, two spoonfuls of red wine, and two of currant jelly, boiled up.

PLOVER.

Plover require about ten or fifteen minutes' roasting. Serve on toasted bread. The gravy is made the same as for quails.

SNIPE OR PEEP PIE.

Flour the birds; season them with pepper, salt, and a little clove; lay them into a pie-dish. Make a gravy with beef stock, well seasoned with pepper, salt, and tomato catsup, with a piece of butter and a little flour. Fill up the dish with the gravy. Line the sides of the dish, and cover it with a rich paste crust, and bake it half an hour.

JELLY FOR MEATS.

Put to boil four calf's feet, two onions, one dozen cloves, one dozen peppercorns, a table-spoonful of salt, two nice carrots, and a head of celery, in six quarts of water; boil six hours. Strain this into an earthen pot to cool. When wanted, take off all the fat, put the rest into a preserve-kettle, with two lemons cut up, the whites and shells of six eggs;

let it boil fifteen or twenty minutes. Take it from the fire, set it where it will keep hot, turn in it a cup of cold water, let it stand fifteen minutes, then strain it through the jelly-bag; when it has all run through clear, put what you require in the moulds; let the rest cool in a dish, to cut small for garnishing the meat.

If the jelly is not a good bright color, add a tablespoonful of India soy.

BIRDS IN JELLY.

Have any kind of birds prepared the same as a turkey, stuffed and stewed or roasted. Place the birds in a mould that will just hold them, breast downwards, with the legs down and tied together; prepare the jelly as above. Fill the mould quite full; set it to cool till the next day; then turn it on to the dish, breast up.

If the jelly is clear this is very handsome for a side-dish at dinner, or for a supper table, with the colored jelly cut fine and sprinkled round the dish, with a little curled parsley.

A MOULD MACARONI.

Take some pipe macaroni, lay it in milk and water, and let it scald about five minutes; lay it on a cloth to drain. Cut it with scissors in bits about half an inch, as near of a size as you can; butter a small pudding-mould very well; stick the bits of macaroni (pipe end next the mould) quite regular, until you

have covered the bottom and sides of the mould. Have ready either chicken or veal cut in small pieces. Put into a saucepan a cup of hot water, half a teaspoonful of mace, a little white pepper and salt, a piece of butter the size of an egg, and a very little isinglass; stir this all until melted; add a cup of cream; stir it up; put in the meat; stir it until saturated with the gravy; then take it from the gravy with a spoon, put it into the mould, cover it tight; put it into a pot of boiling water; let it boil one hour; let it stand a few minutes before turning the macaroni on to the dish; then boil up the gravy, and turn it over the macaroni and round the dish. This is a handsome side-dish for company; it has the appearance of a honey-comb.

SALAD AND DRESSING.

CHICKEN SALAD.

Boil chickens, turkey, or veal; remove all the skin and gristle, and chop it very fine. Cut heads of lettuce into quarters, and lay it into water with a piece of ice. If made with celery, it should be slivered very fine, and laid into water with ice to crisp. Make the dressing by taking the yolks of two or three eggs, a table-spoonful of mixed mustard, a little Cayenne pepper, and salt, and stir this

together with a large fork, on a flat dish; turn in gently, stirring all the time one way, half a bottle of sweet oil; add a little vinegar; turn in a little more oil, stirring it up well. Put about half of the dressing with the meat, mix it up with a spoon; add a little more vinegar, put it into the centre of a flat dish; cut the lettuce in quarters; dry the lettuce in a napkin, and lay it neatly around the meat; turn the remainder of the dressing over the lettuce. It may be served the same as the above, or cut the celery very fine with a knife, but do not chop it. After it is cut, mix it well with the meat. Send it to table in a celery bowl.

LOBSTER SALAD

Is made the same way as chicken salad, only the lobster should be cut into small pieces, and not chopped. The row or coral of the lobster should be grated fine to garnish the dish.

SALAD DRESSING.

Take the yolks of two hard-boiled and two raw eggs, put them into a flat dish, with a large spoonful of fresh mixed mustard, a little salt and Cayenne pepper; stir this well together with a large wooden spoon, or an egg-beater; turn in by degrees half a bottle of sweet oil, half a cup of good, sharp vinegar, and the juice of a lemon, stirring all the time. I sometimes add cream instead of vinegar.

DRESSED LETTUCE.

Take half a cup of white sugar, and as much vinegar. After the lettuce has become quite crisp in ice-water, drain and wipe it dry; cut it small; turn on the vinegar and sugar.

GARNISHING FOR DISHES.

AN EDGING FOR HASHES.

Boil two teacups of rice half an hour, and season it with a little butter and salt; form the rice round the dish about three or four inches high, rub it over with the yolk of an egg, and set it in the oven to brown. When it is done, turn the hash into the middle of the dish. This makes a very handsome finish to a dish.

Rice prepared in this way, spread over a pie made of cold meat, for the crust, an inch thick, and browned, is nice.

POTATO CRUST OR EDGING.

Boil one dozen good potatoes, and mash them well. Add a piece of butter, a little salt, and half a cup of cream or milk. Stir it well with a large spoon, and form it the same as the rice. It is even better for a crust than rice.

POTATO EDGING FOR TONGUE.

Prepare the potato as above. Put it around the dish in lumps with a large spoon, and stick into each lump a sprig of parsley.

FOR VEAL, COOKED IN ANY WAY.

Slices of lemon and grated horseradish, laid around the dish, or sent to the table in small dishes with the meat, are a great improvement in the appearance.

FOR CORNED LEG OF PORK.

Parsnips and carrots, cut the long way, and laid around the dish.

FOR CORNED BEEF.

Beets and carrots.

FOR BOILED MUTTON.

A little drawn butter and capers turned over the mutton, carrots and parsley around the dish.

CURRANT JELLY

Is a necessary appendage to all wild meats, and likewise to roast mutton.

PARSLEY, LEMON, EGGS.

Curled parsley, lemon cut in slices, eggs boiled hard, cut in various forms.

SAUCES.

OYSTER SAUCE.

Take two quarts of oysters, wash them out of the liquor with the hands to get out all the grit; let the liquor stand and settle, then drain it into a saucepan, add a little mace, and set it to boil. Braid two spoonfuls of flour into half a pound of butter; stir this into the boiling liquor, and let it again boil up; then put in the oysters, and give it one boil. Serve it in an oyster-dish.

ANOTHER OYSTER SAUCE.

Take a quart of good oysters; wash them clean from the liquor; let that stand until settled; turn it into a saucepan. Braid quarter of a pound of butter into one table-spoonful of flour; stir it into the liquor, with a little mace, pepper, salt, a glass of white wine, or a cup of cream; give it one boil; add the oysters, and let it boil up once. Serve in an oyster-dish.

CELERY SAUCE.

Take two or three heads of celery, cut it up fine, put it into a saucepan with about three pints of cold water, a little salt, and a few pepper-corns. Boil it two hours. Braid into a quarter of a pound of butter a table-spoonful of flour, stir it in with half a teacup of cream; add the seasoning, and let it boil up well.

BREAD SAUCE FOR PARTRIDGES.

Cut up an onion, and boil it in milk until it is quite soft; then strain the milk into a cup of stale bread-crums, and let it stand one hour. Then put it into a saucepan, with about two ounces of butter, a little pepper, salt, mace, and the boiled onion. Boil it all up together, and serve it in a sauce-tureen.

ANOTHER BREAD SAUCE.

Take a large slice of stale bread boiled in milk and water, a little mace, pepper, and salt; when about half done, add a piece of butter and a glass of white wine. Let it boil up once.

FISH SAUCE.

Take half a pint of milk and cream together, two eggs well beaten, salt, a little pepper, and the juice of half a lemon; put it over the fire, and stir it constantly until it begins to thicken. Serve it the same as drawn butter.

LOBSTER SAUCE.

Take out all the meat and the soft part from the body; cut it up very fine, and put it into a saucepan with a pint and a half of white stock. Braid into a quarter of a pound of butter a large spoonful of flour; stir it in, and add a little salt, pepper, and vinegar; give it one boil. Send it to the table, in an oyster-dish, as sauce for boiled fish.

DRAWN BUTTER.

Take half a pound of butter; braid into it two table-spoonfuls of flour; put it into a saucepan, and add one teacup of boiling water; set it on the fire, stirring it all the time until it almost boils.

PARSLEY AND BUTTER.

To half a pint of drawn butter add two table-spoonfuls of nice green parsley chopped very fine (with a knife, on a board, not in a tray); give it one boil. Served with boiled chickens, lamb, mackerel, or blue-fish.

CAPER SAUCE FOR BOILED MUTTON.

To three gills of good drawn butter add about half a cup of capers; give it one boil. Be sure and stir all the time, for fear of oiling.

EGG SAUCE FOR BOILED FISH.

Boil hard four eggs; drop them into cold water for five minutes; shell them, and chop them fine; stir into good drawn butter; give it one boil.

SHRIMP SAUCE.

Cut up in small pieces a dozen shrimps; add half a pint of good drawn butter, a little pepper and salt, and a spoonful of vinegar; give it one boil. Served with any kind of boiled fish.

MUSHROOM SAUCE.

Soak, peel, and wash clean, a dozen mushrooms cut them in small pieces, stalks and all; cut up two onions; put into a saucepan quarter of a pound of butter, stirring it till melted; put in the onions, shaking the saucepan all the time; add half a wine-glass of vinegar, and half a pint of water; then put in the mushrooms; cover them tight, stirring the saucepan constantly for ten minutes; add a spoonful of soy; dredge in a little flour, salt, and pepper; give it one boil.

APPLE SAUCE.

Peel, quarter, and core the apples, and throw them into cold water; rinse them out; put them into a preserving-kettle with a very little water, and cover them up tightly; stew them until nearly done; then sprinkle in sugar enough to sweeten them to your taste. Cover it up tight again, and simmer them until done. Turn the kettle bottom upwards, so as not to stir the apples and break them, as the sauce looks much better with the apples whole as possible.

The time of cooking apple sauce depends upon the kind of apples used. Greenings cook much quicker than other kinds, and are the best kind for cooking.

ANOTHER APPLE SAUCE.

Put a pint of water and a quarter of a pound of sugar into a saucepan; let it boil about ten min-

utes; put in as many apples peeled, cored, and quartered, as the sirup will cover when it boils up. Simmer until quite tender. The apples will be transparent, and, if taken up carefully, look very handsome.

Apple sauce made in this way does not require any more sugar than when made in the common way; it requires a little more care, and looks much handsomer.

ANOTHER APPLE SAUCE.

Put the apples into an earthen crock, with a handful of sugar, a pint of cider and water, and cover it with a brown crust. Bake it in the oven three or four hours. If baked in a brick oven, let it remain all night.

CRANBERRY SAUCE.

Pick and wash the cranberries. Put them into the kettle or saucepan with a little water, and stew them about half an hour; then stir them up, and add sugar enough to sweeten; stir it in, and cover it up tightly; let it simmer fifteen minutes; take off the cover, and let it simmer a little longer, and turn it into an earthen jar.

ANOTHER CRANBERRY SAUCE.

Stew the cranberries forty minutes; strain them through a sieve; add sugar to your taste, and then

give it one boil; turn it into moulds. To take it out of the moulds, put it into hot water about a minute; then turn it out on a dish.

VEGETABLES.

TO BOIL POTATOES.

Peel them; lay them into cold water two or three hours before you cook them; put them into boiling water, and boil them half an hour; then drain off the water, sprinkle over them a little salt, give them a shake, put the cover half on, and let them stand while dishing dinner; take them up with a spoon.

MASHED POTATOES.

Boil them as above directed; put them into an earthen pot; mash them very quickly with a potato-masher; add a piece of butter, half a cup of cream, and a little salt. Beat this up very lightly with a spoon, put it in any form in tin plates, and rub them over with egg, and set them in the oven ten or fifteen minutes.

FRICASSEE POTATOES.

Take cold boiled potatoes; cut them into square pieces; put them into a saucepan with a little pep-

per and salt; dredge in a little flour, a teacup of drawn butter, a great deal of chopped parsley, and a little hot water. Let it simmer until it is very hot, stirring the pan very often.

FRIED POTATOES.

Cut cold potatoes into slices; dredge on a little flour, pepper, and salt; put them into a pan where sausages have been fried; if you use potatoes that have not been cooked, cut them into thin slices, and pour boiling water over them; let them stand while you fry a few slices of salt pork; wipe them dry, and fry as many at a time as will cover the bottom of the pan.

All kinds of vegetables should be put into boiling water to cook. Every kind of vegetable, excepting green peas, should lie in cold water some time before cooking them.

ANOTHER FRIED POTATOES.

Cut potatoes very thin (there is a machine for cutting potatoes to be had at Waterman's); have hot lard enough for the potatoes to swim in; fry a light brown; keep stirring to prevent their getting too dark-colored; skim them out with an egg-slice. Send to table hot and dry.

TO BOIL PEAS.

Peas should be well picked over, but not washed, as, in washing them, that little sweet stem that con-

nects the pea to the pod is lost; put them into boiling water, and boil them thirty minutes; then drain them through a cullender; put them into a tin dish, with a little butter and salt; stir them, and keep them hot while dishing the meat. As peas grow older, they should be boiled longer; and when they are quite old, put a little saleratus into the water in which they are to be boiled.

TO DRESS PEAS ANOTHER WAY.

Put them into a saucepan; place it into another vessel of boiling water; put in a small piece of butter, salt, pepper, parsley, the heart of lettuce, and a little summer-savory. About twenty minutes before dishing, add another piece of butter, and dredge in some flour, and stir it. For sauce, take one egg, juice of a lemon, a very little salt, pepper, and a little milk; stir it constantly until it thickens. After the peas are dished, pour the sauce over them.

STRING BEANS

Require one hour to boil. They are dressed the same as peas.

SHELLED BEANS.

Shelled beans of any kind require an hour to boil. Dress them with butter and salt.

BAKED BEANS.

Put a quart of white beans to soak in soft water at night; the next morning wash them out of that

water; put them into a pot with more water than will cover them; set them over the fire to simmer until they are quite tender; wash them out again, and put them into an earthen pot; scald and gash one and a half pounds of pork; place it on top of the beans and into them, so as to have the rind of the pork even with the beans; fill the pot with water in which are mixed two table-spoonfuls of molasses. Bake them five or six hours; if baked in a brick oven, it is well to have them stand in over night.

STEWED BEANS.

Put a quart of cranberry or white dry beans to soak in cold water over night; wash them out of this water, put them into cold water, and set them where they will get scalding hot; wash them again, rubbing them through your hands, to take off what hulls you can. Put them in three quarts of water, where they can simmer three hours. Put a piece of rather fat salt pork to boil about one hour; take it up, skin it, and put it in with the beans; let them simmer two hours. Serve the pork with the beans.

SQUASHES.

They should boil one hour. Mash them with a potato-masher, with a little butter and salt. Summer squash must be squeezed in a cloth instead of mashed.

TO BOIL ASPARAGUS.

Peel the tough skin off the white part, and tie it up in small bunches; put it into boiling water, and boil it twenty minutes. Dish it on some slices of buttered toast; sprinkle on a little salt, and turn over a little drawn butter.

ANOTHER MODE.

Half boil the asparagus, and take it off to drain; cut it into small bits, and fry it in butter. Garnish a dish of veal cutlets, or mutton chop, with the asparagus laid around the dish in little lumps.

EGG PLANT.

Cut the plant in slices, sprinkle them with salt and pepper, then dip them in egg and crums, and fry them quite brown in a little butter.

ANOTHER WAY.

Cut them in slices, sprinkle on a little pepper, salt, and flour; fry in butter.

OYSTER PLANT.

Scrape it clean, boil it one hour, take it into a pan and mash it with a potato-masher. Season it with a little pepper and salt; make it up into small cakes, about the size of the top of a teacup; flour them well, and fry them in butter.

ANOTHER MODE.

Boil it one hour, cut it in thin slices, season it with pepper and salt, add a cup of cream, and a little flour; put it in a saucepan, and let it stand on the fire to heat the cream, and then dish it.

MUSHROOMS.

If they are old, turn on some boiling water, and let it stand five minutes; if they are tender, this is unnecessary. Cut them in small pieces, put them in a saucepan, and let it boil ten minutes. Braid a little flour into a piece of butter, and stir it in the mushrooms; add a little pepper and salt, give it one boil, and serve it in an oyster-dish.

STEWED MUSHROOMS.

Be sure your mushrooms are fresh; soak and wash them very clean. Put into a stewpan half a pint of water, one ounce of butter, the juice of one lemon, a little salt and pepper, then the mushrooms; set the saucepan on a quick fire, let them boil ten minutes, stirring all the time; thicken half a cup of cream with a little flour, stir it in, and let it boil once. Send them to the table in a covered dish. They are very nice eaten with beefsteak.

SPINAGE.

Pick it clean, let it lie in cold water an hour, wash it out, and boil it an hour and a half, then put

it in a cullender to drain; drop four eggs in boiling water, dish the spinage, and take the eggs out carefully so as not to break them; lay them on the top of the spinage.

ANOTHER MODE.

Boil the spinage one hour; take it up and chop it very fine; add pepper, salt, and a little piece of butter; put it into a saucepan, and simmer it ten minutes; toast some bread, butter it, and dish the spinage on the toast.

CAULIFLOWER.

Boil it one hour in water, and then add two cups of milk, and let it boil gently an hour longer. Dish it in a deep dish, and turn over it some drawn butter.

CABBAGE.

Boil it two hours. It is very nice, also, after it is boiled, chopped very fine, and fried in a little butter. When done, add a little vinegar, and stir it up.

TURNIPS AND PARSNIPS.

Boil them an hour and a half; mash them the same as squash, or cut them in slices, and serve them plain.

FRIED PARSNIPS.

Boil them half an hour, cut lengthwise; let them cool; fry them in a little butter, or roll them in egg

and crums, and fry in butter. This is a very nice dish of vegetables.

CARROTS.

Boil them two hours; cut them lengthwise in slices, or dress them the same as potato fricassees, or serve plain.

BEETS.

Boil them three or four hours; be careful not to cut them before boiling, as all the color will boil out; when they are boiled, lay them into cold water about five minutes, rub off the skin, and split them lengthwise.

Beets are very nice to make a salad, if dressed the same as lettuce.

TO BOIL GREEN CORN.

Take off all the husks; pick off all the silk; cut off the rough ends; put it into boiling water, and let it boil half an hour. Send to table in a napkin.

ANOTHER WAY.

Prepare as above; boil half an hour; cut the kernels from the cob; stir in a little butter and salt. Send it to table in a covered dish.

CORN OYSTERS.

Eighteen ears of corn, cut from the cobs into a dish, one cup of cream or milk, one teaspoonful of salt, one of pepper, one egg, and flour enough

to make a batter as thick as for pancakes; drop a large spoonful into boiling lard, and fry them a nice brown.

TO BOIL RICE.

Wash clean two cupfuls of rice; put it into a pot with two quarts of water, and boil it quite tender; turn it into a cullender to drain, but do not stir it. Let it stand before the fire to dry about ten minutes. Every kernel of rice will be separate, dry, and look very white.

ANOTHER WAY.

Boil the rice in milk till it is quite tender; that is, do not dry all the milk away. Sift in a little fine sugar while hot. This is a very nice dessert for children.

RICE CROQUETTES.

Wash well one teacupful of rice; put it to boil in a pint of milk, the same of water, until quite tender, but dry; while hot, add a piece of butter the size of an egg, two table-spoonfuls of white sugar, two eggs, the juice and grated peel of one lemon; stir this up well; have ready the yolks of two eggs, beaten on a plate, some fine cracker-crums on another; make up the rice with your hands in rolls about three inches long, and two inches round; dip into the egg, then into the crums; fry them in hot lard to a light brown. Served hot.

TO BOIL HOMINY.

Take two teacups of white hominy; put it to soak in cold water over night; in the morning wash it out, and put it into cold water, and boil it an hour and a half, stirring it very often; when done, sprinkle a little salt; uncover the saucepan, and let it stand a few minutes. This is very nice for breakfast, and particularly for children.

TO BOIL FINE HOMINY.

Have your hominy picked over, to be sure that it is perfectly clean. Have ready a saucepan of boiling water; take a handful of hominy in your left hand, and the spoon in your right; sprinkle the hominy into the water, stirring all the time, until as thick as desired; let it boil one hour; stir it often, to prevent burning.

HOMINY FRIED.

Take boiled hominy; add a piece of butter, a little pepper and salt, a cup of cream, and flour or white Indian meal enough to stiffen it; stir this up; make it up into small cakes; fry in butter on a griddle.

BAKED TOMATOES.

Turn boiling water over them; cover them up and let them remain one hour; then peel them, and lay as many as will cover the bottom of a pie-dish; season them with pepper and salt, and sprinkle

fine bread-crums over them, with some pieces of butter; then put another layer of tomatoes, another seasoning, bread-crums and butter, until the dish is filled. Bake it one hour.

ANOTHER MODE.

Peel and cut them, and put them into a saucepan; shake in a little flour, pepper, salt, and a little butter, and stew them two hours. Add sugar, if liked.

ANOTHER MODE.

Slice them, lay them into a dish, sprinkle a little salt over them, and let them stand two or three hours. There will be a bitter liquor, which must be drained from them. Take them out, and put them into a dish, with pepper, salt, and butter. Bake them one hour.

FRIED TOMATOES.

Slice the tomatoes; dredge on a little flour, pepper and salt. Fry them in butter for breakfast.

TOMATOES RAW.

Take raw tomatoes, slice them, and dress them with pepper, salt, and vinegar.

BOILED ONIONS.

Boil them one hour in clear water; or half an hour in water, then drain the water off, cover them with

milk, and boil until tender; when dished, put a little butter, and a very little pepper, over them.

FRIED ONIONS.

Cut in thin slices six large onions; turn over them a quart of boiling water; let them stand half an hour; drain and wipe them dry with a cloth; dredge on a little flour, pepper and salt; have ready some hot butter, or nice drippings; fry them a nice brown.

ARTICHOKES.

Wash a dozen artichokes; boil them; take off the skins; cut them in small pieces; put them into a saucepan, with a piece of butter the size of an egg, a little pepper, salt, and chopped parsley; dredge in a little flour, and half a cup of cream; stir until it boils.

INDIAN DUMPLINGS, TO EAT WITH PORK OR GOOSE.

Take a quart of Indian meal, a table-spoonful of salt; scald the meal with boiling hot water; let it stand until cold; then wet your hands in cold water; make up balls, the size of a common potato, quite hard; drop them into a saucepan of boiling water; cover them up, and boil them thirty minutes. They are very nice with the gravy of roast goose or pork.

BOILED MACARONI.

Take a small pie-dish full of macaroni; put it to soak in cold water for an hour. Put it on the fire to boil half an hour; then add a cup of milk, and let it boil until tender. Drain it through a cullender for a minute, then dish it; add a good-sized piece of butter, a little salt, and serve as a plain vegetable.

BAKED MACARONI.

After soaking as above, let it boil in milk about half an hour; drain it; have some nice cheese grated very fine. Butter a baking-dish; sprinkle in a little cheese, some small pieces of butter, a little white pepper and salt, a layer of macaroni, another of cheese, pepper and salt, then macaroni, and so on, until the dish is full, putting the cheese on last, with bits of butter. Set it into a pretty hot oven to brown about twenty minutes. This is very nice as a vegetable.

MISCELLANEOUS.

TO KEEP TOMATOES FOR WINTER.

Pour boiling water on them, and let them stand one hour; peel them, take out what seeds you can without breaking them too much, and season them

with pepper and salt. Stew them about half an hour; put them into stone jars, cover them with a piece of paper, and try out some very nice beef tallow. Strain it into the jars; put in a cork stopper while the fat is hot, that it may soak into the pores of the cork, and tie a bladder over it. This will keep a year. Put them in small jars; for after it is opened and exposed to the air it will not keep.

When wanted for use, cook it the same as fresh tomatoes.

ANOTHER WAY.

Prepare as above; put them into tin cans and sodder them while boiling hot, or put them into self-sealing cans.

TOMATO CATSUP.

Take half a bushel of tomatoes, cut them in two, lay them in a dish, sprinkle a little salt over them, and let them stand three or four hours. Then drain off the water, and put the tomatoes into a preserving-kettle with a pint of water; let them stew two hours. Strain them through a cullender, and put them back into the kettle, with half a teacup of salt, half an ounce of Cayenne pepper, one ounce of cloves, one ounce of nutmegs, one of mace, and one quart of good white wine; boil this one hour. When cold, bottle it and stop it tight.

PLAIN SANDWICHES.

Cut the ham or tongue very thin, trim off the fat, and cut the bread thin; spread it with very nice butter; lay meat on very smoothly. Press the other slice on very hard; trim the edges off neatly.

A DRESSING FOR SANDWICHES.

Take half a pound of nice butter, three tablespoonfuls of mixed mustard, three spoonfuls of nice sweet oil, a little white or red pepper, a little salt, the yolk of one egg; braid this all together very smoothly, and set it on the ice to cool. Chop very fine some tongue and ham; a little cold chicken is very nice added. Cut the bread very thin; spread it with the dressing. Then spread over the meat, then the bread, and press it together very hard. Trim off the edges, that the sandwiches may be all one size.

WELSH RAREBIT.

Cut a pound of cheese in slices a quarter of an inch thick; put a piece of butter the size of an egg in a small frying-pan. Lay in the cheese, cook it about five minutes, and add two eggs well beaten, a dessert-spoonful of mixed mustard, and a little pepper. Stir it up; have ready some slices of buttered toast, turn the cheese over it, and send it to table very hot. It is also very good cooked without the eggs

OMELET.

Beat up four or six eggs very well; add a very little salt and pepper, and one spoonful of good milk or cream. Have ready a piece of butter in the omelet-pan; stir it round until quite hot, and turn in the egg; stir it for a minute. As soon as it begins to set, raise it from the edge of the pan with a knife; let it brown a little, and lap it half over. Slip it into a dish. Send it to table very hot, or it is not good.

This is very nice when meat, parsley, or any kind of seasoning, is either stirred into the egg or laid on to one half of the omelet, with the other half lapped over it.

ANOTHER OMELET.

Beat up six eggs; chop very fine half an onion, a little ham, a sprig of parsley, and add salt and pepper. Mix this all well together; put a bit of butter half the size of an egg into a frying-pan, and heat it hot; turn in the mixture, stirring it all the time until it begins to thicken. Then let it stand to brown three minutes, lap it half over, slip it on to a dish, and send it to the table very hot.

Omit the onion and ham, if preferred without it.

OMELET WITH MEAT.

When the above is set, have ready any kind of meat, chopped fine and seasoned; lay it over half the omelet, and lap the other half over it. This is

a difficult dish to prepare, as the cook must move quickly and with care to make a good omelet.

TOMATO OMELET.

Beat up six eggs; mix two table-spoonfuls of flour with a little butter, and add some salt and pepper; peel and chop very fine four tomatoes; stir this all together, and fry it the same as above directed.

OYSTER OMELET.

Prepare the omelet as above; chop a dozen oysters, and stir them into the eggs as before directed.

ANOTHER MODE.

Beat up six eggs; mix a spoonful of flour with a little milk. Stir it into the egg, and season it with pepper, salt, and a little chopped parsley. Heat the griddle, and rub it with butter; turn on the mixture very thin. When a little hardened, roll it up, and send it to the table very hot.

DROPPED EGGS.

Have ready a pan of boiling water, and break the eggs, holding it very close to the water. Drop in very slowly, that the yolk may not break. With a large spoon dip the boiling water over the yolk until the white forms a skim over it, and take out the egg with an egg-slice, half a dozen in a dish. It is a very pretty dish dressed with parsley; or dished on butter toast they are very nice.

HARD SCRABBLE.

Beat up six eggs; season with a little pepper and salt; put a piece of butter into the frying-pan. When it is very hot, turn in the egg; stir it until it thickens, and serve it very hot.

FRIED HAM AND EGGS.

Fry the ham; dish it; turn the fat out of the pan, and wipe it out; drain the fat into the pan, leaving the sediments; add some good lard to it, and let it get boiling hot. Drop the eggs the same as above, and dish them around the ham.

TO MAKE MILK TOAST.

Put half a pound of butter into a tin toast-pan; dredge on a little flour, and rub it in with a spoon; turn on a teacupful of boiling water, stirring it all the time; then add three gills of milk or cream, and stir it until it boils up once. Toast the bread a light brown; dip it while it is hot, one piece at a time; lay them in the dish, and over each piece put a large spoonful of the dip. When the dish is filled, pour the dip over the whole.

SOFT SPREAD TOAST.

Toast the bread, and spread it while it is hot. Have ready half a pint of hot milk or water; dip the toast in very quickly, that it may not soak too much, but merely to moisten it.

Dry toast should never be laid one slice upon another, but set on the edge to keep it dry.

TO MAKE COFFEE.

The coffee should be dried in the oven with the door open one or two hours before roasting. When it is ready to roast, set it on the fire in an iron pan, and stir it constantly until it becomes a light brown. To two pounds of coffee add a bit of butter about the size of a walnut three minutes before taking it from the fire. Coffee is much better when it is roasted, ground, and made within one hour. One cup of ground coffee will make one quart of coffee. To make coffee in a biggin, put the ground coffee into the filter, wet it with cold water, and let it stand five minutes to swell. Put the filter into the pot where it belongs; fill it up with boiling water, and set where it will keep hot, but not boil. When this has run through, add water until you have made a quart of coffee. It does not require more than ten minutes to make good coffee.

To boil coffee, put into a coffee-pot one cup of ground coffee, and stir in one egg, or a piece of salt fish-skin two inches square; add one quart of water. Boil it ten minutes, take it off, turn a cupful out at the spout, and back again into the pot. Let it stand ten minutes. Turn it off into another pot to send to table. Boiled cream or milk should always be served with coffee.

TO MAKE TEA.

Scald the teapot, put in the tea while the pot is hot; turn in just water enough to wet the tea, and let it stand about five minutes; then fill up the teapot with boiling water. The quantity depends on taste.

TO MAKE SHELLS OR COCOA.

They require two or three hours to boil. Some persons like cocoa roasted and pounded before boiling it.

CHOCOLATE.

To a quarter of a pound of chocolate add two quarts of water, stirring it frequently until it is dissolved; give it one boil, then add one pint of cream or one quart of milk, and give it one more boil. Sweeten it to your taste.

PASTRY.

RICH PUFF PASTE.

To one pound of flour allow one pound of butter. Wash the butter in cold water; divide it into three parts, make it into thin cakes, and lay them on the ice to harden. Sift the flour; take one cake of the butter and rub it well into the flour; mix it up lightly with the hands with cold ice-water; sprinkle

a little flour on the paste-board, and roll the crust out very thin, rolling from you always. Be careful not to break the crust with the rolling-pin. Roll out one cake of butter as thin as possible, lay it on the paste, dredge on a little flour, roll up the paste, then roll it out thin again; roll out the other cake of butter, lay it on the paste, dredge on a little more flour, and roll it up again. Cut it into as many pieces as required. For edging, roll out a piece as long as will go around the plate without piecing, as it looks much better. The edging should be three or four layers of paste rolled very thin, and put on the rim of the plate. Use sifted flour to dredge on the paste-board, and to roll the butter and paste together. This flour is included in the weight of the flour for the paste.

COMMON PASTE.

Take one pound of flour, and three quarters of a pound of butter; sift the flour on the paste-board; take two thirds of the butter, cut it with a knife into the flour, mix it up with just ice-water enough to stick the flour and butter together, and roll it out about an inch thick; put the rest of the butter on the paste; dredge on some flour, roll up the paste, flour the board and roll out the paste again smooth, and then roll it up again.

This is a very good paste to line the plates with, and use the puff paste for the edging and upper crust.

A VERY GOOD COMMON PASTE.

To a pound of flour take half a pound of butter and a quarter of a pound of lard (this is best in winter), or half butter and half lard, allowing a pound of flour to three quarters of a pound of shortening. Mix the lard and a little salt with the flour very lightly and quickly with ice-water; flour the board, roll out the paste about a quarter of an inch thick; put half the butter on with a knife, in little bits, dredge on a plenty of flour, roll up the paste, then roll it out again; put the other half of the butter on the same as before, and again roll it up. This is a very nice crust for meat pie.

VOL-AU-VENT.

Take rich puff paste, roll it half an inch thick; cut the shape and size to suit the dish it is to be served in. Roll the piece of paste left not quite half an inch thick; cut two strips one inch wide; brush the paste on the dish with a little cold water; lay on a rim, brush that over with water; lay on another rim; fill out the paste with pieces of stale bread; roll a cover, place it on top, marking it round the size of the inner rim; brush this over with the white of an egg; set it into a quick oven to bake. Be careful that it bakes even; it may require turning, as it must rise even to look well. It will bake in about half an hour. When done take off the cover with a knife, take out the bread, fill it with whatever you please, place the cover on, and send

it to table. This is a very handsome dish for company.

If the top is brushed over with egg and sugar, and sprinkled with pounded almonds, and the vol-au vent filled with preserved fruit, it is a very handsome dish for dessert.

CHEESE CAKE.

Roll out some nice puff paste, not very thin, brush it over with cold water, spread it half over with grated cheese; then lap the other half over, and pass the rolling-pin lightly over it; cut into strips about four inches long and two wide; bake in a quick oven. These are very nice with dessert.

APPLE PIE.

In the fall of the year, when apples are very juicy, they make nice pies without stewing. Cut them thin; line a deep plate with crust; put in a layer of apple, some good brown sugar, a little mace or cinnamon, grated lemon-peel, and a very small piece of butter; then another layer of apple and seasoning; cover it with a good paste, and bake it in a moderate oven. After the top crust is done, let it stand in the oven, with the door open, fifteen minutes.

A NICE APPLE PIE.

Peel, quarter, and core, about eight apples, to make two large plate pies, and put them into a saucepan with a very little hot water. Let them

stew until they are quite soft, and then turn them into a dish to cool. While they are hot add a piece of butter about half the size of an egg, a little mace, the rind of a lemon grated, half a glass of wine, and sugar to the taste. Let it get quite cold; line flat tin plates with a good crust, fill them with the apple, and put on a rim and upper crust of puff paste.

A VERY NICE APPLE PIE OR TART.

Halve and core about ten good greening apples, put into a saucepan three cups of white sugar, one lemon sliced, a little mace, and a large cup of water. Let this boil up. Then lay in the apples carefully, and let them simmer until they are tender and clear; take them out on a dish with a spoon, keeping them as whole as possible; let the liquor boil away until there is only enough juice left for the pies; line the plates with crust, and lay in the apples carefully. Add a glass of wine to the juice, put a double edge of puff paste around the rim of the plate, turn in the juice, brush over the paste and the apple with the white of an egg, and sift a little fine sugar over it. Bake it until the crust is done.

IMITATION APPLE PIE.

Six soda-biscuit soaked in three cups of cold water, the grated rind and juice of three lemons, and sugar to your taste. This will make three pies.

RHUBARB TARTS.

Peel and cut the rhubarb into small pieces, and put them into a saucepan with a little sugar. Stew it until it is tender. Put it in a flat dish, and add more sugar, a little butter, mace, or cinnamon. Line some small tin plates with paste, put a rim of puff paste, and fill them with the rhubarb. Strips across the top add to the appearance of tarts. Bake them until the crust is done.

RHUBARB PIE.

Peel the rhubarb; cut it in very small pieces; line a deep plate with common paste; fill the plate half full of rhubarb; put in a plenty of sugar, a little cinnamon; then fill the plate full of rhubarb, some more sugar, and a small piece of butter; cover the pie with a good paste; bake until the crust is done; then let it stand in the oven, with the door open, ten or fifteen minutes.

GOOSEBERRY PIES OR TARTS.

Pick off all the stalks and little blossoms, and make the pies the same as the rhubarb. For the tarts, the gooseberries should be strained through a coarse sieve. The seasoning should be put in while the fruit is hot, but the fruit should be perfectly cold when put on the paste.

MINCE PIE.

Boil a beef tongue weighing six pounds, and what

is called the vein of a round of beef weighing six pounds, six hours; then skin the tongue, and chop the beef and tongue very fine; add five pounds of beef suet chopped very fine, five pounds of stoned raisins, three pounds of dried currants, a pound and a half of citron in small thin pieces, four pounds of brown sugar, one pint of good molasses, one quart of brandy, one quart of white wine, half a cup each of salt, cinnamon, allspice, and cloves, three nutmegs, and a table-spoonful of mace. Put this all into a large pan, mix it well together with the hands, and let it stand over night. What you wish to bake take into another pan, and add one half as much fine-chopped apples as you have meat. Mix it up well, and let it stand an hour. If it is not quite sweet enough, add as much sugar as required, and a little more wine. Put the remainder of the meat into a jar for future use, and turn on a little brandy. Cover it tight, to keep the air from it. This not only keeps well, but is better than when it is first made. When more is required for use, the proportion of chopped apples, &c., to be added, as named above, with wine to moisten the meat. Champagne wine may be used, if preferred.

PEACH PIE.

Peel and cut into thin slices the peaches; roll out the paste quite thin; line the plate with it, and fill it half full with the peaches. Add a cup of sugar; then fill the plate with peaches and a little more

sugar, cover it with a puff paste, and bake it three quarters of an hour.

ANOTHER PEACH PIE.

Peel the peaches, cut them in halves, and put them into a saucepan with a very little water and sugar, and let it simmer until the peaches are tender. Let them cool; add a little more sugar to the juice, and let it simmer until it thickens. Line a plate with paste, lay in the pieces, and turn the juice over them. Put on a rim of rich puff paste, and cover it, or not, with some of the same paste. Bake it twenty minutes.

BLACKBERRY OR WHORTLEBERRY PIE.

Line a deep plate with paste; fill it half full with berries, and add half a cup of sugar, a small piece of butter, and a little cinnamon; fill up the plate with berries and a little more sugar, and cover it with a good paste. Bake it one hour. A few currants improve the pie.

CURRANT PIE OR TART.

Stew the currants a few minutes; strain them through a sieve, and season them with plenty of sugar while hot, and set them away to cool. Line small plates with puff paste, fill them with the currants, and bake them until the crust is done.

GREEN CURRANT PIE.

When the currants begin to turn red, pick them from the stalk and rinse them. Line a pie-plate with good paste; fill it half full of currants, a plenty of sugar, a little cinnamon, a small piece of butter; fill the plate quite full with currants, and a little more sugar; cover it with the paste. Bake half an hour.

CRANBERRY TARTS.

Stew the cranberries with a very little water until they are well done; strain them through a sieve; season them with a plenty of sugar while hot; add a little spice, if to the taste, and let it get quite cool. Line small plates with a puff paste, and put a rim on of the same; fill the plates, and bake them until the crust is done.

TARTS OF PRESERVED FRUIT.

Line small plates with a rich crust; make a rim of puff paste, and bake it ten or fifteen minutes, until the paste is quite done; then fill them with any kind of preserved fruit, brush them over with the white of an egg, sift on a little white sugar, and set them in the oven about three minutes.

PASTE PUFFS.

Roll out a rich paste, and cut them with a biscuit-cutter; lay them on a tin sheet; cut a rich puff paste the same size; cut a hole with a small wine-glass, making a rim half an inch thick, and bake

them until quite done. Just before sending them to the table fill them with preserves of any kind.

Paste looks much nicer if beat-up egg is brushed over it with a paste-brush, and white sugar sifted on just before it is set into the oven. If it is to be very light-colored, use only the white of the egg, and omit the sugar.

LEMON PIE.

Grate the rind off two lemons; peel off the white skin; chop the lemon up fine; add two cups of sugar; beat up two eggs, and stir it all together. Roll out thin a rich paste; line a tin plate with it, and fill it half full with the lemon; then roll out another thin crust, cover it, and fill up the plate with the lemon; cover it with a rich puff paste, and bake it twenty minutes.

PLUM PIE.

Simmer the plums in a little sugar and water until they are tender; then take out the plums, and add more sugar to the juice, and boil it until there is just enough for the pies; turn it over the plums, and let it cool. Line the tin plates with a rich paste; fill them with plums; cover them with a puff paste, and bake them half an hour.

PLUM TARTS.

Simmer the plums as above, and take out the stones and simmer it longer; then strain it through a cullender, and make it quite sweet. Line small

tin plates with a thin paste; place a rim of puff paste; fill the plates, and bake them until the crust is done.

WASHINGTON PIE.

Three quarters of a pound of sugar; half a pound of butter beat to a cream; add a cup of cream, half a teaspoonful of saleratus, six eggs beat up well; flavor it with lemon; add a pound of flour; bake it in round tin pans, or a wooden box-cover, about fifteen or twenty minutes; when cold, lay one on a plate, and spread over it marmalade, or any other jelly, as thick as the cake; then cover it with another cake. Frost it, or not, as you please.

LAFAYETTE PIE.

One heaping coffee-cup of flour; one even cup of sugar; four eggs beaten separately; a piece of butter the size of an egg; half a teaspoonful of cream tartar in flour; quarter of a teaspoonful of soda in a little water. This is enough for two pies.

FILLING FOR THE ABOVE PIES.

Two ounces of butter, quarter of a pound of sugar, two eggs, and one lemon; beat all together without boiling.

PUDDINGS.

BOILED APPLE PUDDING.

Peel and quarter the apples, and put them into cold water. Make a crust of six or eight potatoes, boiled and mashed; add half a pound of butter, rubbed well into the potatoes, and as much flour and cold water as will make a stiff paste; roll it out about an inch thick; dip the pudding-cloth into boiling water; lay it over a large bowl; put the crust into it; then take the apples out of the cold water, and put half of them into the crust; sprinkle in a teaspoonful of cinnamon, two tablespoonfuls of brown sugar; then put in the remainder of the apples, tie the cloth up close, and put it into boiling water. Turn it frequently in the pot, and boil it three hours.

ANOTHER, WITH PASTE CRUST.

Take three quarters of a pound of butter, and a quart of flour; rub half the butter into the flour; mix it with cold water, and roll it out twice, putting in the rest of the butter in small pieces; dredge in a little flour; roll it up, and then roll it out the size required for the pudding. Put the apples in, and boil it as above.

APPLE DUMPLING.

Roll a crust, either potato or short, large enough

to cover an apple; have the apple peeled and cored; put a little sugar and cinnamon in the place of the core; roll the crust round the apple; tie it in a small cloth. Fix as many apples in this way as desired; put them into boiling water; boil one hour. Serve with sweet sauce.

PAN-DOWDY.

Take a deep, brown baking-pan; butter it; fill it with apples, peeled, cut in quarters, and cored; add a large spoonful of cinnamon, two teacups of brown sugar, one teacupful of good cider, if you have it; if not, a little water; cover with a common pie-crust; bake about four hours; then break the crust into the pan with the apples and juice. To be eaten with sugar and cream.

APPLE AND SAGO PUDDING.

Pare and core as many apples as will set into the dish in which the pudding is to be baked; fill the hole in the cored apple with ground cinnamon and sugar; take as many large spoonfuls of sago as you have apples; mix it with a little cold water; turn in as much boiling water as will fill the pudding-dish; stir it all the time until it begins to thicken; then cover it up, and let it stand about two hours, until the sago swells; then turn it into the dish, set it into a pretty hot oven, and bake it two hours.

To be eaten with sugar and cream.

BAKED APPLE PUDDING.

Stew and strain six large apples; while hot, add half a pound of butter, six eggs beaten with half a pound of sugar, and the juice and grated peel of a good-sized lemon; mix this all together; pound six soft crackers. Butter a good-sized pudding-dish; strew in some of the cracker, then a layer of the apple, then some cracker, and so on, until all is in. Bake about one hour.

ANOTHER BAKED APPLE PUDDING.

Take about six grated apples, half a pound of sugar, a quarter of a pound of butter rubbed to a cream, the rind of two lemons and the juice of one; stir this all together; then add two cups of cream or milk, and five eggs; line the dish with puff paste, and bake it one hour. This may be made with or without a crust.

BIRDSNEST PUDDING.

Pare and core as many apples as will set in the dish, and fill the holes in the apples with white sugar and grated lemon-peel. Mix as much custard as will fill the dish; allow seven eggs to a quart of milk, and season it with sugar, and lemon, or peach-water. Fill the dish quite full, set it into a pan with a little water, and bake it one hour. Serve it with cold or wine sauce.

It is very nice without any sauce; but in that case it should be made rather sweeter, or the apples

should be scalded in a little sugar and water before it is baked.

BOILED BATTER PUDDING.

Take one quart of milk, eight eggs, and eight spoonfuls of flour; beat these very smooth together; put it into a floured cloth, or buttered mould, and boil it one hour; serve it with wine sauce. If it is not required so rich, put in less eggs and more flour, and boil it longer.

BATTER PUDDING.

One quart of milk, four eggs, six spoonfuls of flour, a little salt; bake twenty minutes.

BAKED BATTER PUDDING

Is made the same as the preceding. Then butter a dish, and bake it three quarters of an hour. It should be sent to the table immediately after taking it out of the oven, as it looks badly after standing to cool.

SUNDERLAND PUDDING.

Make the batter the same as above, but bake it in little brown cups, which are made expressly for this purpose. Fill the cups two thirds full; bake twenty minutes; serve it with sweet sauce. The cups should be well buttered, in order to have them turn out easily.

BUNN PUDDING.

Take as many stale bunns as will set in a dish

without crowding; mix a custard, allowing five eggs to a quart of milk; season it with sugar and any kind of spices. Fill up the dish, and let it stand and soak one or two hours. If the custard is all absorbed, fill up the dish, and bake it an hour and a half.

BREAD PUDDING.

Take a pound of stale bread; boil a quart of milk; pour it on the bread, and let it soak one or two hours; then rub it quite fine with the hands. Beat up four or five eggs, and add them to it; also a table-spoonful of cinnamon, or any other kind of spice, two cups of sugar, and a little chopped suet, or a quarter of a pound of butter. Bake or boil it two hours.

BOILED BREAD PUDDING.

Prepare bread as directed above; add five eggs, two cups of sugar, half a cup of molasses, a wine-glass of brandy, half a nutmeg, half a teaspoonful of ground cloves, the grated rind of one lemon, half a pound of suet chopped, and a pound and a half of raisins. Boil it four hours.

A VERY NICE CHRISTMAS PUDDING.

Take ten soft crackers; break them up; put them into a quart of good milk, and let them stand over night, and the next morning rub the crackers through a cullender. Beat up eight eggs, one pound

of sugar, one cup of molasses, one of brandy, a pound of suet, one table-spoonful of salt, one of nutmeg, half a spoonful of mace, one spoonful of cloves, the rind of one lemon, a quarter of a pound of citron cut thin, one pound of currants, and a pound and a half of stoned raisins. It may be either boiled in a mould or cloth, and let it boil five hours. To be served with a very rich brandy or wine sauce. It adds very much to the appearance to pour half a tumbler of brandy over the pudding, and set fire to it just as it is going to the table.

This pudding is also very good baked in an earthen pot.

PLUM PUDDING.

One and a half cups chopped beef suet, one cup of milk, one of molasses, three cups of flour, four cups of raisins, half a teaspoonful of soda, a little salt, one teaspoonful of cloves, and one nutmeg. Boil four hours.

AN ENGLISH PLUM PUDDING.

A stale brick-loaf of baker's bread, grated; ten eggs, half a pound of sugar, one pound of suet, one cup of molasses, two pounds stoned raisins, one of currants, two ounces citron, one teaspoonful of cloves, one of cinnamon, one nutmeg, a glass of brandy, and one of wine. Boil in a cloth six hours. Serve with sweet sauce.

FRUIT PUDDING.

One cup of molasses, one of milk, one teaspoonful of soda, two eggs, three cups of flour, half a cup of melted butter, one cup of raisins, and one cup of currants. Boil two hours.

CHANCELLOR'S PUDDING.

Take a tin mould, or a small tin pan; butter it well. Split and stone some large raisins; place them on the sides of the buttered tin about two inches apart; slice a stale brick-loaf, and place it around the pan. Have ready twelve eggs well beaten, and seasoned with lemon or peach-water, and one cup of cream. Set the pan or mould into boiling water; turn in the eggs, cover it up, and let it boil two hours. When it is done, turn the mould over into the dish, and let it stand about ten minutes before removing it, for fear the pudding should break. Serve it with a rich wine sauce.

GROUND RICE PUDDING.

Mix three large spoonfuls of ground rice in a little cold milk; stir it into a quart of boiling milk; let it boil about fifteen minutes, stirring all the while. When cold, add four eggs, a little lemon; sugar to the taste, and bake it one hour. Line the dish with paste, or not.

TAPIOCA PUDDING.

Put a cup of tapioca into a pint of milk; set it near the fire to swell, and stir it often. Then add

a pint of cold milk, five eggs, two cups of sugar, a little salt, and spice of any kind. A cup of raisins and a cup of currants may be added. Bake it an hour and a half.

SAGO PUDDING.

This is made the same as the foregoing, or may be made by soaking the rice or sago in a pint of water instead of milk, and then add the pint of milk afterwards, and allow one or two more eggs to a quart.

ARROWROOT PUDDING.

Mix a table-spoonful of arrowroot in two of cold milk; pour it into a pint of boiling milk, in which dissolve a teacupful of white sugar; stir it constantly, and add a little mace, or any other kind of spice, and four eggs. Bake it half an hour in a dish lined with paste. If it is preferred to look clear, substitute water instead of milk, and add one more egg.

MACARONI OR VERMICELLI PUDDING.

Take two ounces of macaroni; simmer it in a pint of milk until it is quite tender. Add a pint of cold milk, beat up five eggs, and a teacupful of white sugar, and flavor it with lemon or peach-water; butter a pudding-dish, and stir the pudding all together, and bake it one hour.

COCOANUT PUDDING.

Break the cocoanut, and save the milk; peel off the brown skin, and grate the cocoanut very fine. Take the same weight of cocoanut, fine white sugar, and butter; rub the butter and sugar to a cream, and add five eggs well beaten, one cup of cream, the milk of the cocoanut, and a little grated lemon. Line a dish with a rich paste; put in the pudding, and bake it one hour. Cover the rim with paper, if it is necessary.

SQUASH PUDDING.

Take a crooked-neck or marrow squash weighing about four pounds; peel it and cut it into pieces about an inch square; put them into a saucepan with a very little water, and let it stew gently three or four hours. Be careful to keep some water with it to prevent its burning. When it is very soft, rub it through a sieve, and add a little salt; beat up six eggs with a pound of sugar, and a spoonful of mace or cinnamon; warm a quarter of a pound of butter so that it will stir in; add a quart of good milk or cream, and bake it in deep plates lined with paste, and a thick rim. Cut a rim of paper to put over the crust, to prevent its burning. Bake it half an hour.

LEMON PUDDING.

Beat eight eggs very well; add eight ounces of white sugar, the rind of two lemons being rubbed

with some lumps of sugar to take out the essence, then peel and beat them in a mortar, with the juice of the lemon, and mix all with six ounces of butter warmed; line the dish with a rich paste crust; turn the pudding in, and bake it about one hour.

PINEAPPLE PUDDING.

Peel the pineapple, taking care to get all the specks out, and grate it; take its weight in sugar, and half its weight in butter; rub these to a cream, and stir them into the apple; then add five eggs and a cup of cream. It may be baked with or without the paste crust.

ALMOND PUDDING.

Take half a pound of blanched almonds, and pound them in a mortar until they are quite fine. Beat up eight eggs; mix a pound of sugar and three quarters of a pound of butter to a cream; stir in the almonds, then the eggs, a little rose-water, and a pint of cream. Bake it in a deep plate, or pudding-dish, with a rim of puff paste. Bake it three quarters of an hour.

MARLBOROUGH PUDDING.

Take six large apples, stewed and strained; stir six ounces of butter into it, the rind of one lemon, and the juice of two; beat up six eggs and six ounces of sugar, and stir it all together. Bake it in

deep plates, with a rich puff paste, and a pretty thick edging.

CUSTARD PUDDING.

Beat up seven eggs and half a pound of sugar, stir it into one quart of milk, and season it with peach-water or lemon. Butter a dish that will just hold it; pour it in; set a pan into the oven half full of water, and set the pudding-dish into it to bake. Bake it three quarters of an hour. Some persons boil the milk, and turn it on the eggs, stirring it all the time until nearly cold, and then season and bake it.

ANOTHER CUSTARD PUDDING,

Made in the same way as the above, but baked in a soup-plate lined with paste, and a rim. Fill the plates, and bake three quarters of an hour.

BOILED CUSTARD PUDDING.

Beat five eggs, whites and yolks separately; add a little salt, two table-spoonfuls of white sugar, and one pint of milk or cream. Butter a tin mould that will hold the mixture; set it into a saucepan of boiling water; cover the mould with a piece of muslin, and be careful that the water does not boil into the mould. Boil the pudding twenty minutes; take it from the water about ten minutes before serving; then take it out carefully. Send it to the table with wine sauce.

CUSTARD PIE.

Seven eggs beat with two teacups of sugar, the rind of a lemon grated, a little cinnamon, and a quart of milk. Line a soup-plate with paste; tip up the edge with the thumb and finger to make a rim; fill the plate with the custard; bake about half an hour. This custard will make two pies.

CREAM PUDDING.

Beat up four eggs a little; strain them; add a teacup of fine white sugar, the rind and juice of a lemon, and a pint of cream. Line a pudding-dish with puff paste; put in the above. Bake half an hour.

BAKED INDIAN PUDDING.

Boil a quart of milk; stir into it gradually three gills of Indian meal and half a pint of molasses, and let it cool. Butter a high brown earthen pan; put into it half a pound of beef suet chopped, and a spoonful of salt; then turn in the pudding and a quart of cold milk; stir it up well, mixing the suet with the pudding; add a pint of cold milk; do not stir it again. Bake it five hours. If baked in a brick oven, let it stand eight hours, or over night.

ANOTHER BAKED INDIAN PUDDING.

Boil one quart of milk; stir into it half a pint of Indian meal, and let it stand and cool; then add four eggs beat up, and two cups of brown sugar, with a little butter. Bake it three hours.

A BOILED INDIAN PUDDING.

Take two teacups of Indian meal; scald it with a pint of boiling milk; add to it a cup of flour, a large cupful of beef or veal suet chopped fine, half a gill of molasses, two cups of dried apples, and a spoonful of salt; mix all this together; tie the cloth so as to allow the pudding to swell one third, and boil it five hours.

ANOTHER BOILED INDIAN PUDDING.

Take four cups of Indian meal, two cups of suet chopped fine, one cup of molasses, one table-spoonful of salt; mix this all together; tie it in a cloth, leaving it to swell one fourth; boil it six hours.

NEW BEDFORD PUDDING.

Take four table-spoonfuls of flour and four of Indian meal, four eggs, one quart of boiling milk, a little salt, and a cup of molasses; stir the other ingredients into the milk, and bake it three hours.

BOILED SUET PUDDING.

Take a pint of milk, three eggs, and sifted flour enough to make a thick batter, a cup of suet chopped fine, and a spoonful of salt; mix it all together, and boil four hours. Serve with wine sauce.

WHORTLEBERRY PUDDING.

Take a pint of milk, three eggs, and flour enough to make a stiff batter; stir them well together

then add three pints of berries; flour a cloth; tie it pretty close, and boil it two hours and a half. Serve with wine sauce.

ANOTHER WHORTLEBERRY PUDDING.

One cup of molasses, one quart of milk, one teaspoonful of salt, and flour enough to make a thick batter; stir in as many berries as will mix in the batter; boil it four hours. Serve it with sweet sauce.

ANOTHER WHORTLEBERRY PUDDING.

Make a paste with a quart of flour and half a pound of butter; mix half the butter into the flour; mix the paste with cold water; roll it out, and put the rest of the butter on in little pieces; flour it, and roll it up twice; then roll it out half an inch thick; spread the cloth over the bowl; lay the paste on it, and then put in as many berries as the paste will hold; tie the cloth tight; put it into boiling water, and boil it two hours. Served with a rich wine sauce.

Blueberry or blackberry puddings are made in the same way.

BERRY PUDDING.

Make a stiff batter with cold water and flour; a little salt; beat it well until quite smooth, without lumps of flour; mix in as many berries as you can. Flour a cloth, turn in the batter, and tie it up tight; boil it four hours. Serve with sweet sauce.

A COLD BERRY PUDDING.

One quart each of whortleberries, raspberries, and blackberries, one pint of currants, and one pound of brown sugar; stew all together. Cut in thin slices a brick-loaf; spread them with butter, and cover the bottom of the dish with the slices of bread; then add layers of the fruit and bread alternately until the dish is nearly full, and fill up with the fruit. Let it stand three or four hours. Serve with sugar and cream.

BOILED RICE PUDDING.

Take two cups of rice; wash it in cold water; put it into a cloth with a teaspoonful of salt; tie the cloth loosely, so as to give room for the rice to swell one half; boil it two hours; or put the rice into a saucepan with a quart of milk and water, and let it boil three quarters of an hour; then put a little milk into a bowl, stir it round, and then put the rice in to form it. Cover it up to keep it hot, and let it remain fifteen or twenty minutes.

ANOTHER RICE PUDDING.

Put into a cloth half a pound of rice and half a pound of raisins, and boil two hours and a half. To be eaten with sweet sauce.

BAKED RICE PUDDING.

Take a gill of rice, two thirds of a cup of molasses, two teaspoonfuls of cinnamon, one of salt, and some small pieces of butter; stir this all together

and then add a quart of milk; put it in the oven to bake; when about half done, slip a spoon under the crust, and stir the rice up from the bottom of the dish. Bake it three hours.

ANOTHER BAKED RICE PUDDING.

Swell a cup of rice in a quart of milk, and when it is quite soft, let it cool. Then beat up five eggs, and add to the rice, with a cup and a half of sugar, a little lemon or peach-water, and a little salt. Bake it one hour.

TRANSPARENT PUDDING.

Beat up eight eggs very well; put them into a saucepan with a pound of powdered sugar, half a pound of butter, and some nutmeg; set it on the fire, and stir it constantly until it thickens, and then set it to cool. Make a rich puff paste; put it around the dish, and put in the pudding. A few strips of citron, cut very thin, is an improvement. Bake it nearly an hour in a moderately hot oven.

BAKEWELL PUDDING.

Line a shallow pudding-dish with puff paste; fill it half an inch deep with any kind of preserves you like, and cover it with the following mixture: one pound of butter, one of sugar, beat well together, the yolks of ten eggs, and the whites of five; flavor with almond; beat this well. Bake in a moderate oven

EVE'S PUDDING.

Grate three fourths of a pound of stale bread, and mix it with three fourths of a pound of fine suet, the same quantity of chopped apples and dried currants, five eggs, and the rind of a lemon. Put it into a mould, and boil it three hours. Serve it with sweet sauce.

BREAD AND BUTTER PUDDING.

Cut a stale brick-loaf in slices; spread it thick with good butter; take a deep pudding-dish; cover the bottom of it with the bread, and strew in a few currants or stoned raisins; then put in another layer of bread, and so on, until the dish is two thirds full. Have ready six eggs, half a pound of white sugar, and a quart of milk seasoned with any kind of seasoning that is preferred. Pour this into the dish, and let it stand two hours. Bake it one hour and a half.

CRANBERRY ROLL.

Stew a quart of cranberries in just water enough to keep them from burning; make it very sweet; strain it through a cullender, and set it away to cool. When quite cold, make a paste as for apple pudding; spread the cranberries about an inch thick; roll it up in a floured cloth, and tie it close at the ends; boil it two hours, and serve it with sweet sauce.

Stewed apples, or any other kind of fruit may be made in the same way.

TROY PUDDING.

One cup each of raisins, suet, molasses, milk; three cups and a half of flour; one teaspoonful of saleratus; stir it all together; put it into a pudding-cloth, and boil it three hours. Serve it with sweet sauce.

CORN PUDDING.

Take eighteen ears of sweet corn, cut down lengthwise and scraped from the cobs; about a pint of milk, and three eggs; put in sugar and salt to the taste. Bake it three hours slowly.

ANOTHER CORN PUDDING.

Twelve full ears of corn grated, one soft cracker pounded fine, two eggs, a pint of milk, three large spoonfuls of sugar, and a teaspoonful of cinnamon. Bake about two hours.

QUINCE PUDDING.

Stew and sift eight quinces; add half a pound of sugar, six eggs, a pint of cream, and a little cinnamon. Baked in a dish, lined with paste, one hour and a half.

OUNCE PUDDING.

Six eggs, six apples chopped fine, six ounces of bread-crums, six ounces of currants, six ounces of sugar, a little salt and nutmeg. Boiled two hours, and served with sweet sauce.

FRIED FRITTERS.

Take four eggs, one pint of milk, a little salt, the rind of one lemon grated, or a few drops of the essence of lemon, and flour enough to make a light batter. Have ready some hot lard, drop in a large spoonful of batter, and fry them a light brown. Serve with sugar and wine.

APPLE FRITTERS.

Make the batter the same as the preceding; slice the apples a quarter of an inch thick, the round way; take half a teacupful of brandy, dip the apples into it, roll in the batter, and fry them in hot lard to a light brown. Serve with wine and sugar. Or, chop the apples, stir them into the batter, and fry as above.

POTATO PUDDING.

Boil six good mealy potatoes, mash them very fine; beat them well with the yolk of five eggs, half a pound of white sugar, quarter of a pound of butter,—beat the whites to a strong froth,—the rind of a lemon grated, and the juice; stir all together well; add a little salt, and a pint of good milk or cream; bake about an hour and a half.

COTTAGE PUDDING.

Warm two and a half table-spoonfuls of butter, stir in a teacup of white sugar, one well-beaten egg; put two teaspoonfuls of cream of tartar in one pint

of flour; add a teaspoonful of soda dissolved in a cup of milk; flavor with nutmeg or lemon; bake three quarters of an hour in a slow oven, and serve with rich, hot sauce.

SPONGE CAKE PUDDING.

Beat together one pound of fine white sugar and the yolks of twelve eggs until very frothy; add the grated rind and juice of two lemons; beat the whites to a very strong froth, and beat them well in with the yolks; add three quarters of a pound of sifted flour; just stir it in,—do not beat it much. Butter a handsome high-shaped mould; bake about half an hour; try it with a broom-straw; when done turn it into a high dish; have ready some frosting; turn it through a small tunnel on to the pudding. Serve with a rich wine sauce.

MERINGUE RICE PUDDING.

One teacup of rice boiled soft in milk; a pint of milk; a piece of butter the size of an egg; the yolks of five eggs; the rind of two lemons grated; bake twenty minutes. Beat the whites of the eggs to a strong froth, with two table-spoonfuls of white sugar; add the juice of the lemons; spread this over the pudding, and set it back in the oven to harden and brown lightly. Sago or tapioca puddings may be made in the same way.

MOULD PUDDING.

Take any kind of stale cake, break it in small pieces; butter a mould, and fill it nearly full with the cake. Beat three eggs to a pint of milk; flavor to the taste; turn this over the cake; let it soak two hours. Set the mould into a deep saucepan of boiling water; let it boil an hour and a half. Turn the mould over into the pudding-dish, to stand a few moments before serving; then lift the mould carefully, that the pudding may not break. Serve with a nice wine or cold sauce.

ANOTHER MOULD PUDDING.

If you have light-colored cake, such as sponge, &c., and dark plum cake, fill the mould, alternately, with a layer of each; then turn on the custard, and serve as above.

ANOTHER MOULD PUDDING.

Place the cake, or stale slices of baker's bread, with any kind of preserves between, in the mould; fill with custard, and proceed as in the first.

FROZEN PUDDING.

Take stale plum and sponge cake; slightly butter a tin pudding-mould, of a melon shape; put a layer of cake at the bottom, then a layer of either strawberry or raspberry jam, then cake, then jam; and so on, until the mould is nearly full; turn on a teacup of good strong Madeira wine or brandy. Make and

boil a soft custard; fill the mould; let it stand until the cake is soft. Place it in ice and salt; cover it all over; let it stand six or eight hours; dip the mould into boiling water quickly, and then turn it on to the dish.

ANOTHER FROZEN PUDDING.

Fill the mould with different kinds of sweetmeats; you can place them to form any figure you please. Whip to a strong froth as much cream, with a little sugar and flavoring of any kind, as will fill your mould; turn into the mould a teacup of brandy; fill it with the cream; put it into the cream-freezing tub, with plenty of salt and ice; let it remain six or eight hours. This is very nice for a supper-table.

PANCAKE WITH FRUIT.

Take four eggs, a cup of cream, or rich milk, and flour enough to make rather a thin batter; add a little fine sugar and nutmeg. Butter the griddle; turn the batter on; let it spread as large as a common pudding-plate; when done on one side turn it with a pancake-slice; have ready some nice preserve, spread it over, roll the cake up; put on to a flat dish; sift on a little fine sugar. Serve hot.

FRIED BREAD PUDDING.

Take a stale loaf of baker's bread; cut it in slices; beat up six eggs; stir them into a quart of milk; dip the slices into the milk and egg; lay them upon

a dish, one upon another, and let them stand an hour; then fry them to a light brown in a little butter. Served with pudding sauce or sirup.

WEBSTER PUDDING.

One cup of molasses, one of milk, half a cup of melted butter, half a cup of brandy or wine, one teaspoonful of saleratus, one of cloves, one of cinnamon, half a nutmeg, one pound of currants, a little salt; mix as soft as pound cake, and steam it two hours. Serve with cold sauce.

PUDDING SAUCE.

Half a pound of fine powdered sugar, half a pound of butter beat to a froth with the hand, half a pint of white wine, and one gill of water. Boil the wine and water; turn it boiling hot on the butter and sugar, stirring it briskly all the while. Have ready in the sauce-dish some grated nutmeg or essence of lemon, and send it to the table immediately.

ANOTHER PUDDING SAUCE.

Two cups of fine white sugar, one cup of butter, a wineglass of Madeira wine, and two eggs; beat all this together for half an hour, then let it scald, not boil. If you wish it to look very yellow add one more egg.

COLD SAUCE.

Half a pound of white sugar and half a pound of butter rubbed together until it is very white; the

juice of one lemon and the rind grated, or essence of any kind as a flavor.

MUSH.

Have ready about two quarts of boiling water, in an iron pot, or large saucepan, with one table-spoonful of salt; sift Indian meal very fine and stir in to the boiling water until it is quite thick; then turn about half a pint of water on top of it, and let it boil five minutes; be careful that it does not burn; then stir it up well, and let it boil about thirty minutes, or until the meal is well cooked. Butter a pudding-dish, and turn the pudding hot into it. The next day turn it out on the bread-board; it will be nearly as hard as bread; cut it into slices of a quarter of an inch thick. Have the griddle hot; rub it over with butter, and fry these slices a nice brown. Serve very hot for breakfast.

SWEET DISHES, OR VARIETIES.

CALF'S FOOT JELLY.

Soak in cold water two hours four large feet; put them into six quarts of water, and boil them six hours, when it will be reduced to three quarts, or a little less. Then strain it through a sieve into a stone jar; the next day take off the fat, take the

jelly out of the jar, and take off the sediment from the bottom. Put the jelly into a preserving-kettle; add a pound of loaf sugar, one pint and a half of good old Madeira wine, a teacupful of brandy, three lemons cut up and the seeds taken out, the whites of six or seven eggs beat to a froth, a very little saffron, and a few cloves. Stir this all up together, and set it on the fire; throw in the egg-shells, stir it frequently, and boil it twenty minutes. Then take it off the fire, and set it where it will keep hot without boiling; turn in a cup of cold water, and let it stand fifteen minutes. Have ready the jelly-stand and flannel bag. Put over the top a thin towel, dip the jelly into it; it will strain through and be as clear as amber, unless it is too thick. If so, turn it all into the kettle, add a little more water and the whites of two eggs, and strain it as before stated. This may be put into moulds hot, or in glasses when it is cold.

In the winter, when calves' feet are very costly, use the shins of veal. Two shins, well soaked in cold water two or three hours, will make the same quantity as above. When this is done, it will make two quarts of jelly.

Pigs' feet, well cleansed, make quite as handsome a jelly as calves' feet, and it looks more glassy. Four feet will make at least three pints when it is done. Make it the same as calf's foot jelly.

COLORED JELLY.

Take a pint of the sirup of any kind of preserves, add a pint of water, an ounce of isinglass, a wine-glass of brandy, the juice of a lemon; put it in the kettle with the whites and shells of three eggs, let it boil five minutes; strain it through the jelly-bag into moulds; let it get very cold, and serve it with sugar and cream.

After the jelly has boiled, stand the kettle where it will keep hot, but not boil; add a cup of cold water, and let it stand fifteen minutes before straining.

WINE JELLY.

Dissolve an ounce of Russia isinglass in a cup of water; sweeten and flavor a quart of good old Madeira wine, and add the isinglass. Heat it very hot, strain it through a hair sieve into a mould, and let it stand six or eight hours.

ANOTHER WINE JELLY.

Soak half an ounce of gelatine in half a pint of water fifteen minutes; then add half a pint of boiling water; set it on the fire; keep stirring it till the gelatine is dissolved; add the juice of two lemons, sugar to your taste, and Madeira wine enough to make a quart in all. Strain it, and set it to cool.

JELLY MADE OF COOPER'S REFINED ISINGLASS.

Put two ounces into a pint of cold water, to stand about fifteen minutes; wash it clean, put it into a

preserve-kettle with three pints of cold water, a pint of wine, three lemons, one pound of sugar, the whites and shells of five eggs; let it boil five minutes; strain it through a jelly-bag the same as calf's foot jelly.

CALF'S FOOT BLANC MANGE.

Prepare the feet the same as for jelly; to one quart of stock put one pint of cream, half a pound of sugar, and any flavor that is preferred. Let it boil up once, strain it through a gauze sieve into the moulds, and set it on the ice six or eight hours.

RUSSIA ISINGLASS BLANC MANGE.

Take two ounces of isinglass, let it soak six or eight hours in a cup of warm water. To three quarts of milk or cream add one pound of loaf sugar; put it into a preserving-kettle with the isinglass, and any flavor preferred. Let it almost boil; strain it through a hair sieve into the moulds, first dipping them into cold water. Place the blanc mange in a cold place six or eight hours.

BLANC MANGE.

About two ounces of American isinglass to three pints of milk, half a pound of sugar, and flavor with peach, or to the taste; boil it five minutes, and strain it into moulds; when cold, serve with sugar and cream.

This preparation is very good, but not equal tc Russia isinglass or calf's foot.

MOSS BLANC MANGE.

Take as much moss as will fill a large coffee-cup, put it into a dish, and pour boiling water over it; let it stand about ten minutes. Wash it out, and throw it into cold water to rinse it. Put it into three quarts of milk, and let it boil ten minutes. Add sugar, and flavor to the taste. Strain it through a very fine sieve or jelly-bag into the moulds.

A VELVET CREAM.

Half an ounce of isinglass dissolved in a cup and a half of white wine; the juice and rind of one lemon, and three quarters of a pound of loaf sugar. Simmer all this together until it is quite mixed, then strain it, and set it to get cool. Add a pint and a half of rich cream; stir it until it is quite cold; put it into moulds, and set it on the ice until it becomes as stiff as blanc mange.

ITALIAN CREAM.

Take three pints of cream or milk; sweeten it with white sugar, flavor it with lemon or vanilla, and add one paper of gelatine. Stir constantly until it boils; beat up well the yolks of eight eggs; stir them well to the boiling milk; strain it into moulds, and let it stand upon ice five or six hours Served with sugar and cream.

CHARLOTTE RUSSE.

Dissolve one ounce of Russia isinglass * in a cup of new milk; beat the yolks of twelve eggs and one pound of fine sugar together; whip to a froth half a pint of good cream, and beat to a froth the whites of twelve eggs. Strain the isinglass into the yolks; add the cream, then the whites, and beat it all together lightly. Flavor it with vanilla; set it on the ice to stiffen a little; line the moulds with sponge cake; turn in the cream, and set it in the ice five or six hours.

ANOTHER WAY.

Dissolve one ounce of Russia isinglass in a cup of water; boil a pint and a half of cream; beat the yolks of twelve eggs with half a pound of sugar, turn the boiling cream on to the sugar, stirring it all the time; flavor with vanilla; stir in the isinglass; beat up the whites of the eggs to a stiff froth; stir them into the other ingredients; set it into the ice to cool; line the moulds with sponge cake; when the mixture is a little stiff, turn it into the moulds, and let it stand three or four hours.

ANOTHER MODE.

Take an ounce of Russia isinglass, and dissolve it in a cup of new milk, and add to this half a pod of vanilla, or two teaspoonfuls of essence. Strain this when dissolved, and the seeds of a vanilla, out

*I have found Cox's patent refined sparkling gelatine about as good as Russia isinglass—the isinglass being scarce.

into a pint of rich cream made very sweet. Set this a little while in the ice to stiffen; then beat the whites of seven eggs *thoroughly*, and add it to the rest. Let all this stand in a bowl or pitcher, with ice around it, till it is quite stiff; then put it into the moulds, which must be lined with sponge fingers. Keep it cold until you need it for use. It takes nearly a dozen and a half sponge cakes to line the mould.

ANOTHER WAY.

Put an ounce of isinglass into half a pint of milk; set it over the fire until dissolved; beat the yolks of ten eggs and half a pound of sugar together, until very light; add half a gill of brandy; put a pint of sweet cream into a shallow pan; whisk it until very light; add the yolks and sugar, and strain the milk and isinglass in; beat the whites until very stiff, and mix them with the other ingredients. Have your moulds lined with sponge cake; fill them with the above, and set them on the ice to cool about four hours.

MERINGUES.

Beat the whites of six eggs to a stiff froth; sift into this two large spoonfuls of white sugar; while beating, flavor it with lemon; butter a tin mould; put the egg into it; set it into the oven to bake about ten minutes; butter a tin sheet, turn the mould on to it, and then slip it off carefully, so as not to break the egg; sift a little sugar over it,

and set it in the oven to brown; have ready a slice of bread or cake spread over with marmalade or preserve; slip the form on to it. This is quite a pretty dessert dish.

APPLE MERINGUE.

One and a half pounds of white sugar; one quart of water boiled down to a pint and a half; rich sirup; beat to a stiff froth the whites of six eggs; add the sirup, slowly stirring the eggs all the while; if not stiff, add a little sifted white sugar; have ready a nice dish of preserved apple, leaving space to spread over the dish the froth smoothly, sift on a little fine white sugar; set it in a moderate oven for about three quarters of an hour. It should be a very light yellow. To be eaten cold.

OMELET SOUFFLÉ.

The yolks of six eggs; half a pound of fine loaf sugar; beat them very well; flavor with the essence or oil of lemon; beat the whites of twelve eggs to a very strong froth; beat it all well together; butter a dish that will just hold the mixture; bake it ten or fifteen minutes. It must be sent to the table immediately, for if it stands a minute it will fall.

ANOTHER WAY.

Beat the whites of ten eggs to a strong froth, the yolks with three quarters of a pound of white sugar, the juice and rind of one lemon; mix this all,

then beat together lightly; butter a dish that will just hold it, and bake about ten minutes.

ANOTHER WAY.

The whites of seven eggs beat to a strong froth, and the yolks of four eggs beat a long time with four table-spoonfuls of white sugar; add four spoonfuls of flour, after mixing the whites and yolks together, and the juice and rind of one lemon, or a little vanilla; bake about fifteen minutes.

A SWEET OMELET.

Beat up six eggs very light; add a spoonful of flour, a little fine sugar and nutmeg; put this into an omelet-pan; stir until it sets; then loosen the edge with a knife; have ready any kind of preserve; spread over with a spoon quickly; roll it up; slip the omelet from the pan on to a long dish; sift on a little fine sugar while hot. Three of these on a dish make a very nice dessert; serve with sugar and cream.

TIPCY CAKE.

Bake a sponge cake in a mould; blanch a handful of almonds, split them in four pieces, and stick the cake full of them; set it in a deep glass dish, turn over it as much white wine as the cake will absorb, and let it stand an hour. Turn in as much soft custard as the dish will hold.

SOFT CUSTARDS.

Boil a quart of milk or cream, and beat up eight eggs with half a pound of sugar. Turn the milk on the eggs, boiling hot, stirring the eggs all the time, and flavor it with lemon or peach. Strain it through a gauze sieve into a pitcher; set the pitcher into boiling water, and let it boil until it thickens. Stir it most of the time, for if it curdles it is spoiled. Turn it into custard-glasses.

APPLE JELLY, WITH CUSTARD.

Take a pound of white sugar; put it into a pint of cold water; let it boil till it is a rich syrup, then add as much apple as it will absorb, and the juice of two lemons; boil it until quite thick, then pour it into a mould until quite cold; it will turn out like a jelly. Serve in a dish with a rich custard and whipped cream.

ARROWROOT CUSTARD.

In winter, when eggs are very dear, take two table-spoonfuls of arrowroot mixed in a teacup of cold milk; boil a quart of milk, beat up three eggs, and mix in the arrowroot. Pour in the boiling milk stirring the eggs and arrowroot continually; put it in a pitcher, and boil it as above directed.

CHOCOLATE CUSTARD OR CREAM.

Beat up separately the whites and yolks of six eggs; add to the yolks a cup of fine white sugar

stir the whites into the yolks; dissolve a quarter of a pound of chocolate in half a pint of hot water, add a pint and a half of cream, give it one boil, and turn it on the eggs, stirring it all the time. Then put it into a pitcher; put the pitcher into boiling water, stirring the custard constantly until it thickens. To be served in glasses, and eaten cold.

COFFEE CUSTARD.

Take a large cup of fresh ground coffee, break an egg into it; mix it up well; put it into a coffee-pot with a pint of boiling water. Boil it five minutes, add a cup of cold water, and let it stand ten minutes. Turn it off very clear into a saucepan, add a pint of cream, and give it one boil. Have ready eight eggs well beaten, one and a half large cups of sugar; turn the coffee and cream boiling hot on the eggs, stirring all the while. Put the custard into a pitcher, set it into boiling water, and stir it all the time until it thickens. Served in cups to eat cold.

FRENCH CUSTARD.

Sweeten with loaf sugar a quart of milk; flavor it with peach or vanilla; put it into a flat saucepan to boil, and beat to a perfect froth the whites of eight eggs. When the milk boils, lay on the eggs in spoonfuls—that is, in lumps—until it hardens a little. Skim it off carefully, and lay it on a dish. When you have cooked all the whites, beat up the yolks, and stir them into the boiling milk until it

thickens. Turn this over the whites, ornamented with bits of colored jelly or marmalade.

Whites of eggs, prepared in this way, are a pretty ornament to any sweet dish, particularly custards.

ALMOND CUSTARD.

To blanch Almonds.—Put them into a deep dish, pour boiling water over them, cover them up, and let them stand three minutes. Then take them out, and put them into cold water; rub off the skins with your hands. *To make the Custard.*—Blanch and pound very fine a quarter of a pound of almonds, put them into a quart of milk to boil, and sweeten it to the taste. Beat up eight eggs, strain them, then turn the milk and almonds boiling hot on the eggs, stirring them all the time. Boil it in a pitcher, as before directed.

APPLE FLOAT.

Stew six large apples; lay them on a sieve to drain and cool; then put them on a flat dish, with about two spoonfuls of fine white sugar, a very little essence of lemon, or the juice of one, and the whites of two or three eggs. Beat all this to a froth with an egg-beater; fill a glass bowl, or custard-cups, with soft custard. Lay this froth on as high as it will stand.

TRIFLE.

Cut in thin slices stale cake of any kind; lay them into a deep glass dish, turn on a tumbler of

good white wine, and let it stand and absorb the wine. Grate on a little nutmeg, a rind of lemon, fill the dish two thirds full with soft custard, and then lay over the top a whip as high as possible.

ANOTHER TRIFLE.

Put sponge cake into a dish, turn over it a tumbler of champagne or white wine; lay over it some kind of preserved fruit about an inch thick, and then put over this a colored whip, with a few bits of currant jelly to ornament it.

GOOSEBERRY OR APPLE TRIFLE.

Stew the apples or gooseberries, strain, and make them very sweet. Put soft custard in the bottom of a deep dish, then the fruit, and then a whip to stand very high.

WHIPS.

Take a pint of rich cream, sweeten it not very sweet, flavor it with essence to the taste. Put it in a shallow dish, set it on the ice a while, and it will whip much sooner; place the whip-syringe quite to the bottom of the dish, and move it very quickly as the froth rises. Lay it on a sieve to drain.

WHIPS IN GLASSES.

Put a spoonful of jelly or jam in the bottom of jelly-glasses, and fill the glasses with the whip made by the first direction.

COLORED WHIPS.

Add to the cream a few spoonfuls of jelly, or juice of any kind of fruit, of the color you prefer.

A VERY FINE WHIP.

A pound of sugar, half a pint of wine, the juice of four lemons; mix all together; add a quart of rich cream, whip it to a strong froth, and serve in glasses.

PINEAPPLE WHIPS.

Cut up the pineapple, sprinkle a little sugar over it, and let it stand over night; strain it through a sieve; add as much sugar as will prevent the cream from turning when added to the juice. Add the cream, and whip it well. It is a very great addition to place a layer of pineapple jam in the bottom of the dish.

AN ORNAMENT FOR SWEET DISHES.

Beat up to a strong froth the whites of eggs, sift on a very little fine sugar, and set it in the oven to brown a very little. This laid on the top of custards of any kind is a great improvement to the appearance.

ICE CREAM.

MADE OF CREAM.

To a gallon of cream allow two pounds of loaf sugar; flavor it to the taste. The flavoring must be quite strong, as the freezing destroys it in part.

MADE OF MILK.

To a gallon of milk allow twenty eggs. Boil half the milk; beat up the eggs; turn the boiling milk into them, stirring them all the time; strain it, and then add the cold milk, the sugar, and the flavoring.

ANOTHER MODE.

Mix a little milk and four dessert spoonfuls of arrowroot; boil two quarts of milk, and stir the arrowroot into it; then add two quarts of cold milk, the sugar, and flavoring, such as currant, raspberry, strawberry, plum, peach, pineapple, lemon, &c. A quart of the cream, whipped to a strong froth, and stirred into the cream when half frozen, is an improvement.

LEMON FLAVOR FOR ICES.

Rub some lumps of sugar over the outside of three good lemons until you extract the essence; squeeze the juice, strain it, and add as much sugar as the juice will absorb. This will flavor one gallon of cream.

PINEAPPLE FLAVOR.

Take a common-sized pineapple; cut it in slices; sprinkle some sugar over it; cover it up, and let it stand over night; strain it, and add more sugar, if necessary, for one gallon of cream.

PEACH-WATER FLAVOR.

Take three table-spoonfuls of the water to one gallon of cream.

RASPBERRY FLAVOR.

Add sugar to the raspberries; mash them, and strain the juice. A quart of raspberries will flavor a gallon of cream.

STRAWBERRY FLAVOR.

Made the same way as the raspberry.

VANILLA FLAVOR.

Simmer one bean in half a pint of milk until the flavor is extracted, — say two or three hours.

WATER ICES.

Take a gallon of ice-water; sweeten it very sweet, and flavor it with any flavor that is agreeable to the taste. Freeze it the same as ice cream.

ROMAN PUNCH.

Make the punch with wine and brandy, sugar and lemon flavor, as for ice cream. It should be

very strongly flavored, as in freezing it diminishes one half.

DIRECTIONS FOR FREEZING ICE CREAMS, WATER ICES, ETC.

Break the ice in small pieces, — say about the size of an egg, or smaller, — and put some in the bottom of a tub; set the kettle in; then put in about a quart of coarse rock salt; then two quarts of ice; and so on until the tub is filled up to the top of the kettle. Stir it until the cream is frozen. In the old-fashioned freezer you must take off the cover frequently, and scrape off the cream from the sides until it freezes evenly.

If it is to be put into moulds, fill them quite full, shut them very tight, and put them in the ice and salt, covering them entirely; then throw over a piece of carpet to keep the air out. To take them out of the mould, have your dish ready, wipe the mould, and then turn over it some boiling water, wiping it again very quickly; then turn it on the dish. Remove the mould very slowly, for fear of breaking. When pure essences can be procured, they are quite equal to fresh fruits to flavor with.

N. B. — Good and pure essences and sirups may be obtained at Messrs. SMITH & MELVIN'S, at 325 Washington-street, Boston, who manufacture the above-named articles expressly for retailing, and may be relied on.

CAKE.

POUND CAKE.

Take one pound of white sugar and three quarters of a pound of butter beat to a cream; ten eggs, the whites and yolks beaten separately; add the yolks, well beaten, to the butter and sugar; add a glass of white wine, half a teaspoonful of mace, half a nutmeg, or any flavor that is preferred. Beat it well together; add the whites, and beat it until it is well mixed; add a pound of flour, beat it in well, and strew in a cupful of dried currants. Bake it in tin square pans half an hour.

SPONGE CAKE.

One pound of white sugar and the yolks of twelve eggs well beaten together; add the rind of a lemon grated, and the juice of half a one; beat it very light; then add the whites of the eggs well beaten; beat it fifteen minutes; add three quarters of a pound of flour, and beat it just enough to mix the flour in. Bake it in deep, square pans, or in a wooden box, half an hour; try it with a straw; when the cake is done it will not adhere to the straw.

ANOTHER SPONGE CAKE.

Six eggs, two cups of sugar, two cups of flour, four teaspoonfuls cream tartar in the flour, two teaspoonfuls soda wet with a little water, and stirred in the last thing. Bake in a quick oven.

CUP CAKE.

One cup of butter and two cups of sugar beat together, four eggs well beaten, one cup of sour milk, one teaspoonful of saleratus, and five cups of flour. Flavor it with spices to the taste. Add a cup of currants, and bake it half an hour.

LADIES' CAKE.

One pound of sugar and six ounces of butter beaten to a cream; the whites of sixteen eggs well beaten; the rind, grated, and the juice of one lemon, and three quarters of a pound of flour.

GOLD CAKE.

Beat to a cream three quarters of a pound of butter and one pound of fine white sugar; add the yolks of fourteen eggs, the grated rind of two lemons, and one pound of flour; beat all together very well. Bake in a tin pan lined with buttered paper.

A RICH LOAF OR WEDDING CAKE.

Two pounds of butter, two pounds of fine white sugar, beaten together, eighteen eggs beaten separately, one cup of brandy, one cup of molasses, one teaspoonful of saleratus, three table-spoonfuls of cloves, one of mace, two of allspice, two large nutmegs, two pounds of flour, a quarter of a pound of citron cut in thin slices, and four pounds of dried currants. This must be as well beaten up as for pound cake. Line a wooden box with a well-buttered paper; take out the bottom of the box, and let the cover remain for the bottom of the cake.

The above-named quantity will make two small loaves, or one very large loaf. Fill the box two thirds full. It requires about four hours to bake. Try it with a straw, and when it is done take off the rim, and leave the cake on the cover to be frosted. Beat up the whites of four eggs; add fine loaf sugar as long as you can beat it in, and the juice of one lemon; spread this over the top of the cake about an inch thick, and on the sides half the thickness; set it in a cool oven to dry.

WEDDING CAKE.

One pound of butter, one of sugar, ten eggs well beaten, half a pint of brandy, a glass of wine, three nutmegs, a table-spoonful of mace, one pound of flour, two of currants, one of stoned raisins, and half a pound of citron. This makes one large loaf.

A COMMON LOAF CAKE.

Three quarters of a pound of butter, a pound and a half of brown sugar, and beat them well together; then add one pint of molasses, one pint of sour milk, one spoonful of saleratus, five eggs, one spoonful of cloves, one of allspice, one of cinnamon, one nutmeg, and three pounds of flour, and then two pounds of currants, and one of stoned raisins. This will make about three loaves. Bake it two hours.

RAISED LOAF CAKE.

Take a piece of dough, of about three pounds,

that has been raised for bread; add to it half a pound of butter, one pound of sugar, five eggs, one cup of milk, one teaspoonful of saleratus, one cup of molasses, a little of ground cloves, and one nutmeg; beat this well together; add two pounds of raisins, and stir them in well. This will make two loaves. Baked in bread-pans one hour and a half.

RAISED DOUGH CAKE.

Two pounds of raised dough, one pound of sugar, half a pound of butter, three eggs, a glass of brandy, a glass of wine, one and a half pound of fruit; spice to the taste. Bake two hours in a common-sized bread-pan.

CREAM CAKES.

One pound of flour, half a pound of butter, and one pint of boiling water; pour the water boiling hot on the butter, and put it over the fire. As soon as it begins to boil, stir in the flour; when cool, add nine eggs well beaten. Bake them the same as in the next receipt.

Custards for the above.—Take a pint of rich cream, and add to it three eggs well beaten, and little flour; sweeten and flavor to the taste, and pu it on to boil. When the cakes are baked, open the crusts at the sides, and fill with the custard.

ANOTHER MODE.

Crust.—Three quarters of a pound of flour, half a pound of butter, one pint of water, and ten eggs.

Boil the water and butter together; stir in the flour while it is boiling, and then let it cool. When cold, add the eggs well beaten.

Custard.— One pint of milk, four eggs, two cups of sugar, and half a cup of flour. Boil the milk, and while it is boiling add the sugar, eggs, and flour, and flavor it with lemon. Drop the crust on tins, and bake them in a quick oven fifteen or twenty minutes. When they are done, open them at the sides, and put in as much custard as possible. It is a great improvement to the appearance of the crust to rub it over with the white of an egg before it is baked.

LEMON CAKE.

One teacupful of butter and three of sugar; rub them to a cream, and stir into them the yolks of five eggs well beaten, one cup of milk, the juice and grated peel of one lemon, the whites of five eggs, and sift in as lightly as possible four cups of flour. Baked in shallow pans about half an hour.

COCOANUT CAKE.

One pound of cocoanut grated fine and dried; one pound of white sugar, and the whites of two eggs well beaten. Mix this together with a spoon; make up the cake in pear form; lay a sheet of white paper on a tin, set the cakes about two inches apart, and bake them about fifteen minutes. Watch them very closely, as they are apt to scorch.

NEW YEAR'S COOKIES.

Three quarters of a pound of butter and a pound of sugar beat to a cream. Add three eggs, one teacupful of sour milk, one teaspoonful of saleratus, half a cup of caraway seed, a little mace, and flour to make it stiff enough to roll thin; cut in rounds. Roll this cake with a little fine sugar instead of flour, and bake about fifteen minutes.

ANOTHER.

Four cups of sugar, one cup of butter, three cups of milk, two teaspoonfuls of soda, one of cream tartar, one table-spoonful of cinnamon, and flour enough to roll. Cut them with a cake-cutter. Before putting them in the oven brush them over with the white of an egg, and sift on a little fine sugar. This will improve their looks.

MACAROONS.

Blanch four ounces of almonds, and beat them up with four spoonfuls of orange-flower water; whisk the whites of four eggs to a froth; then mix it, and a pound of sugar sifted with the almonds, to a paste, and, laying a sheet of white paper on a tin, put it on in separate little cakes the shape of macaroons, or S.

SEED CAKE.

Six cups of flour, three cups of brown sugar one teaspoonful of dry cream tartar, sifted together; warm one cup of milk and one of butter together.

Add one cup of sour milk, one teaspoonful of saleratus, beat into the milk until it froths, three eggs well beaten, and half a cup of seeds. Mix this all together with the hands, and roll it thin; cut it in rounds. Bake it fifteen minutes.

ANOTHER SEED CAKE.

Beat together two pounds of sugar, two of butter, half a cup of caraway seeds, and three pounds of flour; roll in sugar. Bake them on tins, in a slow oven.

ANOTHER SEED CAKE.

One cup of butter, two of white sugar, three eggs, half a cup of seeds, and flour enough to make a stiff paste. Roll it very thin, with sugar instead of flour on the board, and cut it in rounds. Bake it about fifteen minutes.

JUMBLES.

One cup of butter, and two of sugar, beaten together; one cup of milk, half a teaspoonful of saleratus stirred into the milk, and four eggs. Beat it well together; add spice of any kind, and six cups of flour; roll it rather thin; cut it with a tumbler and with a wineglass to form a ring; brush them over with the white of an egg, and sift on a very little fine white sugar before baking. Bake them fifteen or twenty minutes.

SODA JUMBLES.

One quart of flour, two teaspoonfuls of cream tartar, one teaspoonful of soda stirred into the flour, two cups of sugar and one of butter rubbed together; cold milk enough to make a dough just stiff enough to roll, and cut into jumbles. Bake as soon as made, in a quick oven. When rolled in sugar, instead of flour, they are much nicer.

SOFT SUGAR GINGERBREAD.

One cup of butter and two of sugar beaten together, one cup of sour milk, one teaspoonful of soda, four eggs, five cups of flour, and half a cup of yellow ginger. Bake it in thin pans thirty minutes.

HARD SUGAR GINGERBREAD.

One cup of butter, two of sugar, three eggs, one cup of sour milk, half a teaspoonful of soda, half a cup of ginger, and flour enough to make a stiff paste. Roll it in sugar, as thin as possible, on tin sheets. Mark it in squares with a cake-cutter, and bake very quickly.

SODA GINGERBREAD.

Two quarts of flour, two teaspoonfuls of cream tartar, one teaspoonful of soda, three cups of butter, four of sugar, one of yellow ginger, and milk enough to make a stiff paste to roll very thin. Butter the tin sheets, and roll the paste on the tins very thin. To be cut in squares, and baked quickly.

SUGAR GINGERBREAD.

Three quarters of a pound of sugar, half a pound of butter, four eggs, a little rosewater, half a cup of yellow ginger, and one pound of flour. Bake it thin.

SOFT GINGERBREAD.

Two cups of white sugar, one of butter, one cup of milk, two teaspoonfuls cream tartar, one of soda, flour enough to make it as stiff as pound cake, and the rind and juice of one lemon. Bake in shallow pans one hour and a quarter.

GINGER SNAPS.

Half a cup of butter and half a cup of sugar beat together, half a pint of molasses, one teaspoonful of cream tartar, two of soda, one cup of milk, and flour enough to make a stiff dough. Roll it about quarter of an inch thick; cut with a small wineglass, and bake them hard.

HARD MOLASSES GINGERBREAD.

One pint of molasses, half a pound of butter, one cup of sour milk, two table-spoonfuls of soda, one cup of ginger, one table-spoonful of cloves, the rind of one lemon, and flour enough to make a stiff paste. Butter the tin sheets; roll the cake on them, with fine brown sugar, as thin as possible, and bake very quickly.

SOFT MOLASSES GINGERBREAD.

A pint of good West India molasses, and a quarter of a pound of butter; mix them together with a large spoon, and then add a large spoonful of soda; stir this into the molasses and butter until it froths. Add one cup of ginger, and stir in the flour until it is as stiff as for pound cake. Bake it in a well-buttered tin pan half an hour.

BUNNS.

Two quarts of flour, one quart of warm milk, a quarter of a pound of butter, and half a teacupful of yeast; mix this into a dough, and set it to rise three or four hours. Beat up four eggs, half a pound of sugar, and one teacupful of currants; mix this into the dough, and set it to rise again two hours. When very light, make the dough into small bunns; set them very close together in tin pans, and let them rise. When all of a sponge, brush the tops with a little milk and molasses mixed. Bake them in a quick oven fifteen or twenty minutes.

NAHANT BUNNS.

Three cups of new milk, one cup of yeast, one of sugar, and flour enough to make a stiff batter. Rise this over night. In the morning, add one cup of butter, one cup of sugar, one nutmeg, one teaspoonful of saleratus, and add more flour until it is as stiff as for bread. Let it rise sufficiently; then

cut it out, and let it stand rising while the oven is heating.

MOLASSES CAKE.

Half a pint of molasses and a teacupful of butter mixed together; one cupful of milk, one teaspoonful of saleratus, fourteen table-spoonfuls of flour, two table-spoonfuls of ginger, three eggs, and a little fine orange peel. Bake it in a tin pan, half an hour.

SODA DOUGHNUTS.

Two quarts of flour, four teaspoonfuls of cream tartar, two teaspoonfuls of soda, one teaspoonful of salt, one teaspoonful of mace, and two teacupfuls of fine sugar. Mix it with cold milk to a dough; roll it rather thin; cut in shape, and fry in hot lard.

RAISED DOUGHNUTS.

Two cups of sugar and six cups of flour sifted together, one pint of milk and a piece of butter the size of two eggs warmed together, and spice to the taste; add half a cup of good yeast. Mix all this into a stiff dough, and set it to rise four or five hours. Roll it thin; cut it into any shape you please, and fry in hot lard.

DOUGHNUTS.

One cup of sugar and three of flour sifted together, one cup of milk and a piece of butter the size of an egg warmed together, three eggs well beaten, and one teaspoonful of mace. Mix this all

together; roll it out, and make them in any shape. Fry them in hot lard.

GOVERNOR STRONG'S CAKE.

Two pounds of butter, two and three quarters pounds of sugar, eighteen eggs, one pint of wine, one glass of brandy, one nutmeg, a little mace, one table-spoonful of cloves, four pounds of flour, and three pounds of currants. Bake it in not very thick loaves about an hour.

CLAY CAKE.

Half a pound of butter beat very light, one pound of sugar, one of flour, half a pint of cream, half a nutmeg, one lemon, and five eggs. Bake half an hour.

WEBSTER CAKE.

Five cups of flour, three cups of sugar, one cup of butter, one cup of milk, two eggs, and one tea-spoonful of saleratus. Fruit and spice to the taste, or without fruit. Bake it about half an hour.

PRESERVES.

QUINCES.

The orange quince is the best to preserve. Peel and core the quinces; weigh a pound of crushed

sugar to a pound of quinces; put the peels and cores into a kettle with just water enough to cover them. Let this simmer about two hours; then strain the liquor, put it back into the kettle, and put in as many quinces as the liquor will cover; boil them until they are tender, take them out, and put them on a flat dish to cool; put in more, until all are boiled, then put the sugar in, and let it boil until it becomes a sirup; then put in as many quinces as the sirup will cover; let them boil about thirty minutes; put them on a flat dish to cool; and then more, until they are all boiled; then boil the sirup until all the water is boiled out of it. When the quinces are cool, put them into the jars, and strain the sirup while it is hot through a very fine sieve on to the quinces.

QUINCE JELLY.

Prepare the quinces to boil as above directed, cut them into small pieces, boil them one hour, strain the liquor through a fine sieve; measure a pint of liquor to a pound of sugar, boil it about twenty-five minutes, and strain it into the moulds.

QUINCE MARMALADE.

Take the quinces that you have boiled for jelly, and mash them with a spoon. To a pound of quinces take a pound of sugar; boil them together until they are well softened, then strain through a coarse sieve, and put it up in small jars.

PEACHES.

Weigh to a pound of peaches a pound of sugar; put the peaches into a preserving-kettle, and turn on boiling water enough to just cover them, and let them boil ten minutes. Take them out carefully on a flat dish to cool, then peel them with your fingers, to keep the shape; take a little of the water that they were boiled in, add the sugar, and let it boil until it becomes a sirup. Put in a few peaches at a time, so as not to crowd them; when they are done, put them on a dish to cool. Lay them carefully into a jar, boil the sirup a few minutes after the peaches are done, and strain it hot over the peaches.

ANOTHER MODE.

Peel the peaches; weigh a pound of sugar to a pound of peaches; strew half the sugar on to the peaches, and let them stand over night. Next day turn off the sirup, and add the rest of the sugar; boil the sirup about fifteen minutes, put in the peaches and boil them until they are tender; take them out to cool, then put them up in jars, and strain the sirup hot into them; let them stand two or three days. If the sirup has become thin at the top of the jar, turn the peaches and sirup into the preserving-kettle, give them one boil, and put them into jars when cold. Put paper wet with brandy over the mouth of the jars, and then a bladder over that, and tie them up.

BRANDY PEACHES.

Prepare them as before directed, excepting the sugar; take three quarters of a pound of sugar to one pound of peaches. When they are done, allow a quart of white brandy to a quart of sirup; lay the peaches while they are hot into the cold brandy, then when they are cold put them into the jar; strain the sirup hot through a fine sieve into the brandy, and then put it on the peaches.

PLUMS.

Green Gages.—Take a pound of sugar to a pound of plums; make a sirup of the sugar, with a little water, just enough to keep the sugar from burning; put in a few plums at a time, boil them until they are tender, and take them out on a dish to cool. When all are done, put them into jars; then boil the sirup about ten minutes, and strain it on the plums. Let them stand three or four days; if the sirup then appears watery on the top, boil them over again about twenty minutes.

EGG PLUMS.

Pierce the skins of the plums with a large needle. Take a pound of sugar to a pound of plums; boil the sugar to a sirup, and put the plums in while it is hot; boil them until the plums look clear; take them out to cool, and so on, until all are done. Put them up for three or four days, as above stated, &c. &c.

DAMSON, OR ANY DARK PLUM.

Take a pound of sugar to a pound of plums; make the sirup, put in the plums, and boil them about thirty minutes. Let them cool; then put them into jars, and strain the sirup on while it is boiling hot.

CRAB APPLE.

Leave the stem on. Weigh a pound of sugar to a pound of the fruit. Pierce the apples with a large needle. Make a sirup of the sugar; when clear, put in the apples, and boil them thirty or forty minutes. Take them out very carefully, and lay them singly on a dish to cool; when cold, put them into the jars, and strain the hot sirup over them.

CRAB APPLE JELLY.

Put the apples in the kettle; just cover them with water, and let them boil until they are very tender. Mash them with a spoon, and strain out the juice. Take a pint of juice to a pound of sugar, boil it thirty minutes, and strain it through a hair sieve.

CRAB APPLE MARMALADE.

Put the apples into the kettle, with just water enough to cover them, and let them boil until they are very soft; mash them up, and strain them through a very coarse sieve. Take a pound of apple to a pound of sugar, boil it half an hour, and then put it into jars.

APPLE JELLY.

Take a dozen good tart apples, cut them into quarters, add a pint of water, and let them simmer about half an hour. Set a sieve over an earthen pan, turn the apples into it, and let them drain; but do not stir the apples after the juice is drained out. Let it stand and settle about half an hour; then take a pint of juice to a pound of white sugar, boil it ten minutes, and strain it into moulds or jars.

The apple can be seasoned, and used for apple sauce.

APPLE MARMALADE

Is made the same as the crab-apple, except that the apples must be peeled.

RASPBERRY JAM.

Take a pound of fruit to a pound of sugar; put them together into the kettle, and boil it gently one hour, stirring it frequently. Put it up in jars, and let it stand about four days; if in that time the sirup rises at the top, put it in the kettle, and boil it half an hour.

RASPBERRY OR BLACKBERRY JELLY.

Stew the fruit, strain it through a sieve, measure a pint of juice to a pound of sugar, boil it twenty or thirty minutes, and then strain it through a very fine sieve into the jar while it is hot. Let them stand two or three days; then do them up in the same manner as currant jelly.

PRESERVED BARBERRIES AND SIRUP.

One pound of sugar, one pound of barberries, one half pint of water; put the sugar and water to boil; when boiled enough to skim, put in the barberries; let them boil until the sirup is thick; skim out the barberries into jars, with sirup enough to keep them. Strain the rest of the sirup through a cloth; put it into bottles, cork and seal them. This makes a very nice drink with ice-water.

CURRANT JELLY.

The currants should be ripe, and fresh-picked. Put them into a preserving-kettle with a very little water, say about a cupful, to prevent them from burning. Let them stew gently until the currants turn white, then strain them through a sieve; they will not require much squeezing. Take a pint of juice to a pound of sugar, put them into the kettle, and boil it thirty minutes. Take a spoonful out on a plate, and set the plate on ice; if it is done, it will stiffen in five minutes. Then strain it through a very fine sieve into small glass jars. Set them in the sun two days. Put a piece of paper wet with brandy on the top, and over this a bladder, and tie them up.

ANOTHER WAY.

Fill a stone jar with fresh-picked ripe currants; set it in a kettle of cold water; let the water boil until the currants look white, then strain

the juice from them through a towel. To a pint of juice put a pound of crushed sugar; stir it while dissolving; when it gets to a boil, let it boil fifteen minutes; strain into small jars to cool; when cooled, secure it from the air.

PRESERVED CITRON MELON.

Peel the melon, take out the inside, and cut it in such pieces as you like—thin strips, about a quarter of an inch thick, I think are the best. Then weigh the melon, and take the same weight in fine white sugar; put a little alum in some water, and boil the melon in it until it is tender; take it up on a dish, sprinkle the sugar over it, and between the pieces, and let it stand over night. Then turn off the sirup into the preserving-kettle, and boil until clarified; then put the melon in, and boil it until scalded through; take it out on a dish to cool. Add to the sirup two lemons and a little preserved ginger, to flavor it; boil the sirup again, until quite clear; put the melon up into jars, turn the sirup over it, not quite boiling hot; when cold, seal up your jars as for other preserves.

PINEAPPLE.

Peel the pineapple, and cut it in slices about a quarter of an inch thick; take a pound of sugar to a pound of fruit; sprinkle the sugar over the apple, and let it stand until the next day. Then put it into the kettle, and boil it until the apple looks clear.

Take out the apple to cool; give the sirup one boil, and then strain it through a hair sieve on the fruit.

PINEAPPLE JAM.

Peel the apple and weigh it—a pound to a pound of sugar; grate the apple on a coarse grater; put the apple and sugar in the kettle together, and let it boil thirty or forty minutes.

STRAWBERRIES.

Weigh one pound of sugar to a pound of fruit; put the sugar into the kettle with just water enough to prevent its burning; boil to a sirup; then put in as many strawberries at a time as will cover the top of the sirup without crowding them, and let them boil twenty minutes. Take them out carefully, so as not to break them, and put them in a dish to cool separately. When cold, put them into glass jars, and strain the hot sirup through a hair sieve on to them.

The Hovey Seedlings are the best to preserve in this manner, as they are very large. If, however, they get broken, it would be better to put them back into the kettle, and boil them thirty minutes for jam.

ANOTHER WAY TO PRESERVE STRAWBERRIES.

Weigh a pound of fine loaf sugar to a pound of fruit; sprinkle the sugar over the fruit, and let it stand over night. The next day, strain off the sirup

and boil it about ten minutes; then put in the fruit, and let it boil gently twenty minutes more. Skim out the fruit on a flat dish to cool. When cool, put them in jars; add the sirup, and tie them up tight, with paper dipped in brandy, and a bladder over it.

CODDLED APPLES.

Peel the apples, leaving the stems on, and put as many as will stand into the preserving-kettle or saucepan; put in a little water, and let them boil until they are tender; take them out carefully; allow a cup of sugar to three apples; put it into the water that they were boiled in, and boil it ten minutes. Peel a lemon very thin, in very narrow strips; lay them around the stem of the apple; put them into the sirup, and boil them until they are clear. Put them into the dish in which you send them to the table, and pour the sirup on them. These will not keep more than three or four days.

PEARS.

Peel the pears, boil them in water until they are quite tender, and then take them out on a dish to cool. Make a sirup of white sugar. A few pieces of ginger and a slice of lemon make a nice flavor to the sirup. Put in the pears, and boil them gently until they are quite clear; the time depends on the size; if they are small they require about thirty minutes. If to keep all winter, allow a pound of sugar to a pound of fruit.

STEWED PEARS.

Take large honeyed pears, and peel, core, and quarter them. Take two quarts of the pears, a pint-bowl of sugar, a pint of water, and put all this into a preserving-kettle or saucepan. Cover it tight, and stew gently one hour.

FOR THE SICK.

A DINNER FOR A DYSPEPTIC.

A fresh cod's head well cleaned; put it into a saucepan with a pint of water, a little salt, and let it simmer gently two hours; dredge in a very little flour, a small piece of butter, a little more water if necessary, and let it simmer another hour. This is very nutricious, and very easy of digestion.

BEEF TEA.

Take a slice of beef weighing half a pound, cut it in pieces half an inch thick, half broil it, put it on a plate, sprinkle it with a little salt, cut it in pieces an inch square, put it into a pitcher, and turn in it a pint of boiling water. Cover it up tight; let it stand fifteen minutes, and strain it into a bowl.

ANOTHER BEEF TEA.

Cut in small pieces a pound or more of beef,

depending upon how much tea you wish to make; put the beef into a pitcher, or any earthen vessel, covered tight. To a pound of beef add a little salt and a pint of cold water; let it steep two hours. You will have half a pint of tea; set it to cool a long while, to get off all the fat.

CHICKEN TEA.

Cut up a fowl in small pieces, taking off the skin; put it into an earthen vessel, with some salt and three pints of water; let it boil three hours; strain it; set it to cool six or eight hours; then take off the fat. The tea will be like a jelly.

CHICKEN BROTH.

Cut up a chicken; put it into an iron pot with two quarts of water, one onion, two table-spoonfuls of rice, a little salt, and boil it two hours; then strain it through a sieve. This will make one quart.

CALF'S FOOT BROTH.

Take two feet, break them up, and put them into an iron pot with two quarts of water, one onion, one carrot, and a little mace, and salt. Boil it two or three hours. If the water boils away add more. This will make one quart. When it is done strain it, and add a cup of good wine, and a teaspoonful of India soy.

MUTTON BROTH.

A small scrag of mutton boiled two or three hours in two quarts of water, with a little rice, an onion, and a little salt.

INDIAN MEAL GRUEL.

Boil a pint of water in a saucepan; mix two spoonfuls of Indian meal in a little cold water, and stir into the boiling water; season it with salt, and boil fifteen minutes; stir it frequently. Sometimes add a cup of milk, or a glass of white wine, a little sugar, and a little nutmeg.

Oatmeal gruel is made the same way, except it must be boiled twenty minutes.

MILK PORRIDGE.

Take half a pint of boiling water; mix a large spoonful of flour in a little cold water, stir it into the water while it is boiling, and let it boil fifteen minutes; then add a teacupful of milk, a little salt, and give it one boil.

TO BOIL TAPIOCA AND SAGO.

Soak a cupful in cold water one or two hours: then wash it out; put it into a saucepan with one quart of water; let it boil until the water is absorbed; add a little salt.

TO MAKE TOAST-WATER.

Toast some slices of bread quite brown, put

them in a pitcher, and pour on them boiling water, and let it steep.

APPLE-WATER.

Roast very well two or three apples; put them into a pitcher; turn on some boiling water, and add a little sugar.

A VERY STRENGTHENING DRINK.

Beat the yolk of a fresh egg with a little sugar; add a very little brandy; beat the white to a strong froth, stir it into the yolk; fill up the tumbler with new milk, and grate in a little nutmeg.

MULLED WINE.

Take a bottle of Madeira or sherry wine, a pint and a half of water, and put it to boil in a tea-kettle; while the wine is boiling, beat up the yolks of twelve eggs; add one pound of fine white sugar, and a grated nutmeg; stir it all together; beat the whites to a froth, and beat it into the yolks; when the wine is boiled, hold the tea-kettle as high as possible and turn the wine on, stirring the eggs constantly; then turn it from one pitcher to another until it is all mixed.

MILK PUNCH.

Take two spoonfuls of brandy, a little sugar, and half a tumbler of hot water; fill it up with milk, and grate in a little nutmeg.

RENNET WHEY.

Soak a piece of rennet, two inches square, in half a cup of water two or three hours; warm a pint of new milk lukewarm, turn in the rennet-water, stir it up, and let it stand half an hour; cut the curd; let the whey separate from the curd; strain it off, and you will have nearly a pint of clear whey.

WINE WHEY.

Boil half a pint of new milk; while it is boiling put in a cup of white wine, stir it up, turn it into a bowl and let it stand about ten minutes; turn it off from the curd, and flavor it as you like with sugar.

MAKING PICKLES.

CUCUMBERS.

Get very small cucumbers, wipe them clean, and lay them into stone jars. Allow one quart of coarse salt to a pail of water; boil the salt and water until the salt is dissolved; turn it boiling hot on the cucumbers; cover them up tight, and let them stand twenty-four hours. Turn them into a basket to drain. Boil as much of the best cider vinegar as will cover the cucumbers; wash out the jars, and put the cucumbers into them. Turn on the vinegar boiling

hot; cover them with cabbage leaves, and cover the jars tight. In forty-eight hours they will be fit for use.

Pickles of any kind are good made in the same way.

MANGOES.

Cut out a small strip at the side, and take out the seeds; fill them with very small onions, horseradish mustard-seed, cloves, and pepper-corns. Replace the piece taken out, and tie them up tight. Prepare them the same as cucumbers, only they should remain in the salt and water forty-eight hours instead of twenty-four.

TO MAKE PICKLED CABBAGE.

Take a red cabbage, cut it into thin slices, sprinkle over it a little salt, and cover it with good sharp vinegar. Let it stand two or three days.

MISCELLANEOUS.

TO DRESS A GREEN TURTLE FOR SOUP.

Cut off the head and hang it up with the body to bleed. When the bleeding has stopped place the turtle on its back; with a strong sharp knife separate the back from the under shell, take off the fins, cut up the under shell and put it into a pan with the fins; turn boiling water over them; let them stand ten minutes. Take them out, then with your fingers and a small knife peel off all the tough skin; throw them into salt and water; take the inwards, separate

the liver, lights, heart and sweet-breads from the gall; wash the entrails and inwards very clean; put them into another pan of salt and water to soak; clean the meat and green fat from the top shell; put them all into water and let them soak over night.

TO MAKE THE SOUP.

Wash all the turtle; put into clear fresh water to soak an hour; leave the liver, lights, sweet-bread, heart and green fat soaking; the rest of the turtle put into about five gallons of water to boil gently all day; tie the liver, lights, sweet-bread and heart in a cloth; put it into the pot to boil three hours; take it out to cool to make force meat balls; strain the soup through a coarse cullender; set it away with the meat in a cool place till the next morning; put about half a pound of butter into a large soup-pot, with four large onions cut fine; fry to a nice brown; stir into this half a pound of flour to brown; take it off the fire; add one table-spoonful of ground cloves, one of alspice, one of mace, two of grated nutmeg, one of pepper, two of salt, two of sweet marjoram, two of summer savory, two of chopped parsely; stir this together, then add the soup; set it to boil; take out with your fingers all the little bones from the meat; put all into the soup, adding the green fat; let all boil about six or eight hours. While the soup is boiling, chop up very fine the liver, lights, sweet-breads and heart; add two teacups of bread crumbs,

the yolks of six hard boiled eggs, one teaspoonful of ground cloves, one of mace, one of thyme, one of summer savory, one of sweet marjoram, one of pepper, and two of salt; drop in two raw eggs and half a pound of butter; mix this all up with the hands; make it into balls the size of robins' eggs; roll each in eggs and bread crumbs; fry brown in hot lard; put up to dry, and keep hot; cut up in small pieces six lemons, six hard boiled eggs, dividing in four parts; put one into each tureen, with quarter of the balls in each; then add to the soup one quart of Port and one of Madeira wine; give it one boil; dip it upon the lemon, eggs and force-meat balls; send to table very hot. This will make four gallons of soup.

These are directions for a turtle weighing about fifty pounds in the shell.

BRESLAU OF BEEF.

Mince some cold roast beef and a little tongue very fine; season it with a little pepper, salt, and one egg; put it into a pretty shaped mould; turn it out on to a tin sheet; brush it over with egg; set it into the oven to brown.

MUTTON CHOPS WITH TOMATOES.

Take about a dozen mutton chops, with the small bones in them; pound them a little with the cleaver to make them smooth; roll them in eggs and crumbs; fry them a light brown; place some baked tomatoes in the center of a dish, and the chops round them, with the bones meeting over the top

PATTIES IN PASTE.

Make a nice puff paste; roll it very thin; cut it into handsome shapes; have ready some minced chicken or veal, seasoned with pepper, salt, mace, and the yolk of an egg; lay this between two pieces of paste; fry them in hot lard; serve them standing in a dish, resting on each other.

DROPPED EGGS WITH HAM.

Drop the eggs on buttered toast; rub the egg lightly (be careful not to break it) with a little butter; sprinkle over it a little grated ham.

BAKED TOMATOES.

Pick out the smoothest tomatoes; cut off the stalk end; take out the pulp with a spoon; mix with a few bread crumbs a little pepper, salt, butter, and a little sugar if you like; put this back into the skin; place them in a shallow tin pan; bake them about twenty minutes.

GRATED HAM.

Take the under part of a cold ham, which is rather hard to eat, and grate it up like cheese; put into a stone jar. This is very nice for seasoning.

NEW YEAR'S COOKIES.

Take half a pound of butter and one of white sugar; beat them to a cream; add one cup of sour milk, one teaspoonful of saleratus, a little mace, the juice and grated rind of one lemon, and flour enough

to roll; sift a little sugar on to roll it; cut them the size you like; bake about twenty minutes.

NEW YEAR'S EGG NOGG.

Beat the yolks of five eggs and five table-spoonfuls of fine sugar together; grate into this one nutmeg; add half a pint of brandy, stirring constantly; beat the white of the eggs to a strong froth, and mix them nicely with the above; then stir in one quart of good milk; grate a little nutmeg over the top.

CREAM SPONGE CAKE.

Beat up the yolks of four eggs; add one cup of fine white sugar, half a cup of cream, the juice and rind of one lemon, one teaspoonful of cream of tartar, and half a teaspoonful of soda, stirred into two cups of flour; beat up the whites of the four eggs to a strong froth and mix them with the other ingredients before adding the two cups of flour; stir the whole up lightly.

BERRY PUDDING.

Make some cream of tartar dough, the same as for biscuits; roll it very thin; line the bottom of a pudding-mould, (a charlotte de russe mould is a very nice shape;) then put in a layer of any kind of berries or stewed apples; then another layer of dough; then another of berries, and so on until the mould is full; put it into a steamer, and let it steam four hours, or according to the size of the pudding. Serve it with rich sweet sauce.

LEMON PIE.

Take four lemons; grate the rind, squeeze the juice, chop the pulp very fine; four teacups of sugar, the yolks of six eggs, two teacups of milk, four table-spoonfuls of corn-starch; beat well together and bake; beat the white of the eggs with six table-spoonfuls of white sugar to a froth; when the pies are baked, put the froth over them, and set them in the oven for five minutes.

BAKER'S STOCK, OR YEAST.

Put a handful of hops into two quarts of water and boil them about half an hour; strain the hops; stir into the water a handful of flour; let it stand until lukewarm; then stir in a handful of malt; let it rise; strain it; put it into a stone jug; cork it tight, and set it in a cool place. The day you wish to make bread, take six or eight good sized potatoes; mash them well; pour on a pint of boiling water; add a teacupful of flour, a teaspoonful of salt, and a half pint of stock; let it stand about six hours. This is enough to rise a peck of flour.

USEFUL HINTS.

Pieces of stale bread should be kept clean and dry. Every two or three days put all the small pieces you have on a tin sheet, and set it in the oven with the door open to dry. When very dry, pound them fine, and sift them through a coarse sieve or

fine cullender. The fine crums are good to use in frying; the coarse ones are good for puddings. The soft part of pieces of bread should be used for dressing for meats, which would save cutting a whole loaf for that purpose. If care is taken of the pieces of bread in a family, a great saving may be made, for bread is a large item in family expenses. Soft crackers pounded make the best crums to use in frying, also in scalloping oysters.

The dripping of beef and pork, clarified, is very nice to fry in, instead of lard or butter. To clarify it, put the drippings into an iron pot; to a quart of fat allow half a pint of cold water; let it boil until the water is boiled out, which may be known by its not bubbling. When the water has evaporated, strain it into an earthen pot, and keep it in a cool place for use.

The fat from soup stock, and all other fat that with proper care accumulates in a kitchen, may be used for making soft soap with but very little trouble, and a great saving may be made thereby, as it is much better than the soap that you get in exchange for your house grease.

TO MAKE SOFT SOAP.

Take seventeen pounds of potash to twenty of grease; lay the potash at the bottom of the barrel. Boil the grease, and pour it on; put in two pailfuls of scalding water, and stir it all together. Fill up

the barrel the next morning with cold water; stir it up from time to time, and in three days it will be fit for use.

THE BEST SEASONS FOR THE DIFFERENT KINDS OF MEAT AND FISH.

MEAT.

The best season for Beef — from January to May. March is the best month for packing beef.
Tripe — all the Winter months.
Pork — to roast, Winter.
Pigs — to roast, from first of May to middle of June.
Veal — from first of May to last of June.
Lamb — from first of June to first of September.
Mutton — February to May.
Wild Birds — from first of October to December, except Brant; in May, Brant are the best.
Turkeys — December and January.
Chickens — September and October.
Geese — October and November.
Green Geese, Ducks, and young Chickens — May and June.

FISH.

Fresh Cod Tongues — Winter.
Cod and Haddock — first of October to first of May.
Halibut — from February to July.

Black Fish — July to November.
Pickerel and Smelts — all Winter months.
Mackerel — May to October.
Salmon — April to August.
Salmon Trout — in Spring months.
Lobster — April to August.

A FEW BILLS OF FARE,

Merely for a guide. Every housekeeper must exercise her own judgment as to the quantity required; for the comfort of a good table and economy are worth the attention of a wife.

DINNERS FOR A SMALL FAMILY IN SUMMER.

1.

Oyster Soup.
Roast Breast of Veal. Any kind of Summer Vegetables.
Custard Pudding.

2.

Veal Soup.
Roast Beef. Peas. Beans. Potatoes. Baked Tomatoes. Dressed Lettuce. Cranberry Sauce.
Boiled Batter Pudding.

3.

Pilaffe.
Veal Olives. Summer Vegetables.
Bunn Pudding.

4.

Fried Cod's Tongues. Drawn Butter. Potatoes
Wild Ducks. Currant Jelly.
Arrowroot Pudding.

5.

Roast Lamb. Mint Sauce. Peas, Beans, &c.
Lobster Salad.
Apple Fritters. Wine and Sugar.

6.

Boiled Halibut. Potatoes.
Mutton Chops. Dressed Lettuce.
Cold Custard.

7.

Boiled Tongue. Spinage. Dropped Eggs.
Roast Spring Chickens. Mashed Potatoes. Celery
Velvet Cream.

8.

White Soup. Cold Tongue.
Sweetbreads. Potatoes. Dressed Lettuce, &c.
Apple Pie.

9.

Boiled Salmon. Lemon Sauce. Potatoes, &c.
Roast Lamb. Mint Sauce. Dressed Lettuce.
Chancellor's Pudding.

10.

Roast Veal. Stewed Tomatoes, &c.
Lobster Salad.
Blanc Mange.

11.

Roast Green Goose. Apple Sauce. Peas, &c.
Veal Croquets. Dressed Tomatoes.
Apple Pie.

12.

Boiled Cod's Head and Shoulders. Lobster Sauce.
Blanquette of Veal. Tomatoes, &c.
Frozen Pudding.

13.

Salt Fish, &c.
Veal Cutlets. Stewed Tomatoes. Browned Potatoes. Peas, &c.
Pancake with Fruit.

14.

Roast Beef and Vegetables.
Lobster Salad.
Omelet Soufflé.

15.

Beef Soup.
Roast Fillet of Veal. Dressed Tomatoes.
Sunderland Pudding.

16.

Roast Ducks. Currant Jelly. Mashed Potatoes.
Veal Croquets. Peas, &c. Dressed Lettuce.
Soft Custards.

17.

Boiled Leg of Lamb. Green Peas, &c.
Baked Calf's Liver. Macaroni.
Washington Pie.

18.

Boiled Salmon Trout. Lemon Sauce.
Fore-quarter of Lamb, roasted. Mint Sauce. Peas.
Potatoes.
Soft Custards.

19.

Boiled Smoked Tongue. Spinage and Dropped Eggs.
Roast Chickens. Vegetables. Dressed Lettuce.
Rice Meringue.

20.

Cold Tongue.
Sweetbreads.
Peas. Squash. Potatoes.
Velvet Cream.

21.

Boiled Chickens. Parsley and Butter.
Peas. String Beans. Summer Squash. Young Beets.
Lobster Salad.
Sunderland Pudding.

22.

Chicken Broth.
Roast Breast of Veal.
Peas. Fried Egg-Plant. Potatoes.
Dressed Lettuce, with some of the Cold Chicken.
Whortleberry Pudding. Sweet Sauce.

23.

Boiled Salmon. Egg Sauce. Peas. Potatoes.
Veal Patés.
Dressed Lettuce.
Rhubarb Tarts.

24.

Tautog, baked or stewed in claret.
Veal Cutlets, prepared as Sweetbreads. Peas.
String Beans. Squash. Potatoes. Corn.
Blanc Mange.

25.

Boiled Leg of Lamb. Parsley and Butter.
Turnip. Peas. Potatoes. Corn.
Lobster Salad.
Trifle.

26.

Julienne Soup.
Green Goose. Currant Jelly. Peas. String Beans.
Potatoes.
Dressed Lettuce.
Gooseberry Pie.

DINNERS FOR A SMALL FAMILY IN WINTER.

1.

Fried Smelts. Potatoes.
Chicken Pie. Rice Croquets.
Farina Pudding.

2.

Roast Goose. Apple Sauce. Squash. Potatoes.
Apple Dumpling.

3.

Veal Olives. Browned Potatoes. Fried Oysters.
Apple and Sago Pudding.

4.

Stewed Fowl, with Celery Sauce. Mashed Turnips.
Boiled Macaroni and Potatoes.
Mince and Apple Pies.

5.

A small Saddle of Venison, roasted. Currant Jelly
Macaroni. Potatoes browned. Chicken Salad.
Arrowroot Pudding.

6.

Roast Ducks. Cranberry Sauce. Sweet Potatoes.
Marlborough Pudding.

7.

Cold Oysters.
Five pounds of Roast Beef. Potatoes. Squash.
Dressed Lettuce.
Squash Pie.

8.

Roast Partridges and Bread Sauce. Mashed Potatoes.
Minced Beef and Potatoes.
Sunderland Pudding.

9.

Tomato Soup.
Roast Chickens. Potato. Squash. Celery.
Tapioca Pudding.

10.

Mutton Chops, cut from the saddle. Baked Potatoes.
Chicken Salad.
Boiled Batter Pudding.

11.

Baked Pickerel. Potatoes.
Veal Cutlets, dressed as Sweetbreads. Apple Sauce.
Fried Bread Pudding.

12.

Roast Turkey. Apple Sauce. Potatoes.
Escaloped Oysters. Celery.
A dish of Velvet Cream.

13.

Boiled Corned Beef. Cabbage. Beets. Carrots.
Parsnips.
Turkey Patés. Potatoes.
A Bread and Butter Pudding.

14.

Curried Chicken and Rice.
Minced Corned Beef and Potatoes. Stewed Tomatoes.
Marlborough Pudding.

15.

Curry Soup.
Roast Mutton. Currant Jelly. Potatoes, &c.
Sago Pudding.

16.

Chowder.
Blanquette of Veal. Potatoes. Stewed Tomatoes.
Eve's Pudding.

17.

Cold Corned Beef. Dressed Beets.
Roast Partridges. Bread Sauce. Mashed Potatoes.
Apple Pie.

DINNERS FOR A FAMILY OF TEN OR TWELVE IN WINTER.

1.

Tomato Soup.
A Turkey of about five pounds, boiled with either Oyster or Celery Sauce.
Beef, six pounds, second cut of the surloin, roasted.
Boiled Cauliflower, Turnip, and mashed Potato.
A dish of Macaroni. Apple Sauce. Head of Celery.
Apple Pie. Mince Pie. Dried Fruit.

2.

Soup, made from the water the Turkey was boiled in, and the bones of Turkey and Beef.
Beef Pie. Potatoes. Onions.
Roast Goose. Squash. Apple Sauce.
Sunderland Pudding, and Sweet Sauce.

3.

Boiled Smoked Tongue. Squash. Potatoes.
Roast Chickens. Cranberry Sauce.
Dressed Lettuce or Celery.
Baked Arrowroot Pudding.

4.

Pea Soup.
Cold Tongue.
Roast Turkey, eight pounds. Escaloped Oysters.
Baked Sweet Potatoes.
Squash. Macaroni. Celery.
Boiled Batter Pudding.

5.

Boiled Cod. Lobster Sauce. Potatoes.
Roast Sparerib of Pork. Squash. Apple Sauce.
Macaroni.
Boiled Apple Pudding.

6.

Salt Fish. Pork Gravy and Drawn Butter. Beets.
Carrots. Onions. Potatoes.
Roast Leg of Mutton. Currant Jelly. Dressed
Lettuce.
Plain Boiled Rice Pudding.

7.

Roast Beef, ten pounds. Potatoes. Squash. Cranberry Sauce. Dressed Celery.
Baked Beans and Pork.
Baked Indian Pudding.

8.

Soup of the Beef Bones.
Boiled Leg of Mutton. Cauliflower. Carrots.
Parsnips.
Roast Chicken. Mashed Potatoes. Squash. Celery.
Squash Pies. Cranberry Tarts.

9.

Rice Broth.

Roast Turkey. Squash. Potatoes. Baked Macaroni.
Escaloped Oysters.
Cottage Pudding.

10.

White Soup.

Boiled Chickens. Parsley and Butter. Cauliflower.
Turnips.
Roast Leg of Venison. Currant Jelly. Macaroni.
Potatoes.
Cocoanut or Chancellor's Pudding.

11.

Baked Cod. Potatoes.
Veal Cutlets dressed with bread-crums. Sweet
Potatoes.
Squash. Apple Sauce. Horseradish.
Chicken Salad.
Baked Bread and Butter Pudding.

12.

Boiled Halibut, with Egg Sauce. Potatoes.
Roast Goose. Apple Sauce. Squash. Fried
Tomatoes.
New Bedford Pudding.

13.

Calf's Head Soup.

Boiled Tongue. Cauliflower. Baked Macaroni.
Roast Turkey. Squash. Potatoes. Tomatoes.
Baked Apple Pudding.

14.

CALF'S HEAD DINNER.

Boiled Calf's Head. Tongue, with Brain Sauce.
Liver, baked with Macaroni Dressing.
Mashed Turnips. Parsnips. Potatoes. Horse-radish. Apple Sauce.
Eve's Pudding.

15.

Turkey, six pounds, stewed with Celery Sauce.
Potatoes. Mashed Turnip.
Roast Leg of Mutton. Currant Jelly. Squash.
Boiled Macaroni.
Boiled Mould Pudding.

16.

Soup made from the remains of No. 15.
Boiled Corned Beef. Beets. Cauliflower or Cabbage. Carrots.
Roast Ducks or Partridges. Potatoes.
Apple Sauce.
Pies of any kind.

DINNERS FOR A FAMILY OF TEN OR TWELVE PERSONS IN SUMMER.

1.

Baked Shad.
Green Goose. Vegetables.
Veal Cutlets.
Rhubarb Pies.

2.

Julienne Soup.
Boiled Smoked Tongue. Spinage.
Roast Loin of Veal. Peas. Squash. Tomatoes.
Corn. Browned Potatoes.
Dressed Lettuce.
Fried Fritters.

3.

Oyster Soup.
Roast Beef. Tomatoes. Corn. Peas. Beans.
Sweetbreads. Potatoes. Squash.
Lobster Salad.
Tipcy Cake.

4.

Tomato Soup.
Roast Mutton. Currant Jelly.
Vegetables. Fried Oysters.
Boiled Batter Pudding.

5.

Boiled Salmon. Lemon Sauce.
Roast Lamb. Mint Sauce. Vegetables.
Custard Puddings.

6.

Cold Oysters.
Bouilli Tongue.
Roast Fillet of Veal, stuffed. Vegetables.
Frozen Pudding.

7.

Green Pea Soup.
Boiled Lamb. Vegetables.
Roast Chickens.
Sunderland Puddings.

DINNER FOR SUMMER COMPANY.

Julienne Soup.
Boiled Salmon. Lemon Sauce.
Roast Lamb. Mint Sauce. Fried Egg Plant. Peas.
A mould of Macaroni. Veal Croquets. Spring Chickens, roasted.
Sweet Bread. Vol-au-Vent.
Lobster Salad.
Frozen Pudding. Italian Cream. Fruit.

BILL OF FARE FOR A LARGE DINNER.

Head of Table. — Mock Turtle Soup. Cusk à la Crême. Turkey, stewed with Celery Sauce. Roast Beef. Roast Capons. Partridges, and small birds of any kind.

Foot of Table. — White Soup. Boiled Salmon. Green Peas. Tongue. Rice Croquets. Roast Venison. Currant Jelly. Mongrel Goose. Canvas Back Ducks.

SIDE DISHES. — Sweetbreads. Vol-au-Vent. Oyster Patés. Lobster Salad. Croquets. Fried Oysters.

VEGETABLES. — Mashed Potatoes. Green Peas. Squash. Celery, dressed and plain. Fried Egg Plant. Baked Macaroni. Browned Potatoes. Corn, dressed with Cream.

Currant Jelly. Apple Sauce. Olives.

PUDDINGS. — Plum Pudding, with rich Sauce; a tumbler of Brandy turned over it, and set fire to as it enters the dining-room. Marlborough Pudding. Cocoanut Pudding. Frozen Pudding.

PASTRY. — Sweet Vol-au-Vent. Pies of any kind. Ice Cream. Water Ice. Roman Punch. French Custards. Calf's Foot Jelly. Nuts of the Season. Dried Fruit; if in summer, Fresh Fruit.

VEGETABLES USUALLY SERVED IN WINTER WITH

Boiled Meats.	*Roast Meats.*
Cauliflower.	Boiled Rice.
Carrots.	Celery, plain and dressed.
Beets, plain boiled, or dressed as a salad.	Cranberry Sauce.
	Currant Jelly.
Parsnips, plain boiled, or fried.	Macaroni, plain boiled, or baked.
Potatoes.	Parsnips, fried.

Boiled Meats.	*Roast Meats.*
Macaroni, plain boiled.	Potatoes, dressed in different ways.
Oyster Plant.	Sweet Potatoes.
Turnips, mashed.	Squash.
Apple Sauce.	Rice Croquets.

Tomatoes, with either, boiled or roast.

IN SUMMER,

All kinds of summer vegetables with all kinds of dishes.

BREAKFAST DISHES.

Broiled.	*Fried.*
Beef-steak.	Smelts.
Mutton Chops.	Perch.
Chickens.	Cod.
Liver, Calf's or Beef.	Ham and Eggs.
Ham and dropped Eggs.	Sausages.
Codfish, as Scrod.	Salt Pork and Potatoes.
Halibut, nape, slice or smoked.	Fish Balls.
	Mush.
Salmon, fresh or smoked.	
Mackerel, fresh or salt.	
Herrings.	
Salt Codfish.	

The under part of a cold ham grated fine is a very nice relish with breakfast.

Spread a piece of bread with butter, strew over it a little grated ham, drop on to this a soft-boiled egg, add a little salt, pepper, and a small bit of butter.

MISCELLANEOUS.

Mince Fish and Potatoes. Salt-Fish Eggs. Scrabbled Eggs. Dropped Eggs. Poached Eggs. Omelet. Kidneys. Minced Corned Beef and Potatoes.

DISHES FOR A COLD SUPPER.

Cold Tongue.
Cold Ham.
Cold Roast Birds.
Birds in Jelly.
Boned Turkey.
Chicken Salad.
Lobster Salad.
Cold Corned Beef.
Sandwiches.
Ice Cream.
Custards and Jellies.
Apple Float in custard-cups.
Whips.
Blanc mange.
Italian Cream.
Sweet Vol-au-Vent.
Water Ice.
Cake of all kinds.
Roman Punch.

HOT SUPPER.

Stewed Oysters.
Escaloped Oysters.
Roast Ham.
" Chickens.
" Ducks.
" Canvas Backs and Olives.
Roast Partridges.
Boned Turkey and Jelly, cold.
Birds of all kind.
Birds in Jelly, cold.
Lobster Salad.
Chicken Salad.
Pastry of all kinds.
Omelet Soufflé.
Frozen Pudding.
All kinds of sweet dishes as for a cold supper.
Ice Cream.
Roman Punch.

If an early dinner is required for adults, what is left from the parlor dinner, if enough, can always be made good (if properly done) by warming over; and almost all kinds of meat are nice, cut cold, if when put away they are put on clean dishes, — not all put together, and made unsightly and disagreeable by the carelessness of the cook.

CHILDREN'S TABLE.

Where there is a family of children, it is desirable they should have their meals at an equal division of the time of the day; therefore, if they breakfast at seven, dine between twelve and one, and take tea at six, it is much better for them than late dinners. Children are much better if not allowed to eat at all times in the day. If they require anything between meals, let what they have be very simple, such as an apple, cracker, or a piece of bread and butter; then they have an appetite for their dinner. Their digestive organs should not be kept always at work. If children are allowed to eat at all hours in the day, their stomach soon gets out of order, as a natural consequence. Their food should be good, plain, tender meats well cooked. Cooks are rather apt to be careless with this early dinner, if not made to understand that it is of the utmost importance that children should be very well taken care of. Interest the cook for the children, and one great point is gained for your comfort and theirs.

CHILDREN'S BREAKFAST.

Boiled hominy, fried mush, boiled mush, eggs, toast.

DINNERS.

Roast beef, not too much done, with dish gravy; boiled potatoes; a dish of boiled macaroni or rice; a tapioca pudding.

Fowl, boiled in about three quarts of water, a cup of rice, a spoonful of salt, and, if not very young children, an onion, two turnips, two carrots, boiled in the soup. This is a very nice broth, and, with the chickens served separately with drawn butter and boiled potatoes, makes a very good dinner. If the chickens are very old, boil them two hours; if not, an hour and a half. A good baked bread pudding and cold sauce.

A quarter of roast lamb; good potatoes, mashed; green peas, well boiled; a dish of wine curd.

A dish of fried or boiled fish is very nice. Almost all children like it. A good sago pudding.

A small leg of mutton boiled, or roasted, with potatoes. Stewed tomatoes are very healthy, and some children like them. A dish of blanc mange.

A broiled beefsteak, with potatoes, peas, and beans. A baked rice pudding.

A veal pie is nice, if well made; if the meat is well cooked, and the crust is made of raised dough, it will be very light. A corn-starch pudding.

If there is not a large family of children to pro-

vide for, meats that are left from the parlor dinner can be served very nicely and to advantage.

Pieces of cold roast beef laid into a pie-dish with a little of the gravy, a dozen tomatoes peeled and cut up, then another layer of beef, some nice mashed potatoes spread over the top about an inch thick, brushed over with egg, set in the oven and browned, make a nice, healthy dish.

A quart of white soup stock, with some tomatoes stewed in, and strained to take out the seeds and skins; a cup of rice boiled in this until the soup is absorbed; then some pieces of any kind of tender meat put in and covered with rice; cover the saucepan tight, and let it stand until the meat is hot. This makes a very nice dinner for children.

Veal minced fine, and warmed with a little butter, is nice, if well prepared, to eat with potatoes.

Fresh fish and potatoes, chopped fine and warmed with a little butter, is nice.

Children are generally very fond of baked beans, but they should be very well cooked to be good.

Any kind of tender meat warmed for a child's dinner should not be fried, but heated in a manner to keep it moist and tender. Meat or poultry, put into a saucepan with a little salt, very little pepper, a little butter, and a cup of water, and boiled up, is very nice. Rice, macaroni, and vermicelli, are very nice, boiled with the meat, for children.

RECEIPTS FOR A FARM-HOUSE

I give here a few receipts for a gentleman's farm-house, or where there are many servants employed.

MONDAY. — A leg of pork boiled about four hours; greens of any kind, cabbage-sprouts or beet-tops, and potatoes. A good dish of Indian mush and molasses.

TUESDAY. — Fried fish. A good cod or haddock, cut in nice-shaped pieces, and rolled in Indian meal; fry out some salt pork; add some nice drippings; fry the fish a light brown. Potatoes, pickles, or horseradish. For dessert, apple dumplings.

WEDNESDAY. — Boiled calf's head. Soak a calf's head in cold water one hour. Put it to boil, with two pounds of rather lean salt pork, in six quarts of water; let it boil three or four hours. Take a piece of the lights and brains; chop them all together; put into a saucepan with a quart of the liquor the head was boiled in, a little flour, butter, pepper, and salt; give it one boil; add half a cup of vinegar; dish the head, liver, lights, tongue, and heart, all together; turn the gravy over them. Potatoes and parsnips. For dessert, a minute pudding. Put two quarts of milk to boil; when boiled, stir in flour until it is as thick as batter pudding; turn it into a bowl that has been rinsed with cold milk, to prevent the pudding from adhering to it; let it stand five minutes; turn it into a dish. Served with sweet sauce.

THURSDAY. — A loin of veal, roasted; potatoes, turnips, and parsnips. For dessert, boiled apple dumpling, potato crust, and sweet sauce.

FRIDAY. — A good large codfish stuffed with bread-crums, pork cut fine, pepper, salt, and parsley; or, a plain boiled codfish, and a plenty of potatoes. For dessert, baked bread pudding.

SATURDAY. — Boiled salt fish, with melted butter, and pork cut in small bits and fried until the fat is extracted; boiled potatoes, beets, and onions. For dessert, a dish of apples.

MONDAY. — An edge-bone of beef, cabbage, parsnips, carrots, and potatoes, all boiled together; then the vegetables are well seasoned with the meat; beets must be boiled separate. For dessert, boiled rice and sirup.

TUESDAY. — A shin-of-beef soup, cooked the same day. It is very hearty with the fat on it. Break up the shin; put it to boil early in the morning; at ten o'clock, cut up a white cabbage, three or four onions, four carrots, two turnips; put them into the soup, with pepper and salt; at eleven o'clock, have some very light bread dough; roll it into little balls and drop them in; let the soup boil till twelve o'clock; when the meat comes off the bones, put it in a dish with the carrots and turnips round it, and a dish of potatoes. This is a very nice dinner for people that work hard. For dessert, a baked rice pudding. Two gills of rice, two cups of molasses, two table-spoonfuls of cinnamon, one spoonful of

salt, two quarts of milk, baked in a deep dish four or five hours.

WEDNESDAY. — Beefsteak. A good round steak, cut nearly an inch thick, broiled, well seasoned with butter, pepper, and salt, some smothered onions, a cold boiled cabbage, chopped and fried, and some baked potatoes. For dessert, an Indian suet pudding, boiled. One pint of meal scalded with a quart of boiling water; one pound of suet chopped; one table-spoonful of salt; two cups of molasses; boiled in a cloth five or six hours. To eat with butter and sirup.

THURSDAY. — Veal pot-pie. Break up in small pieces a shoulder of veal; put it to boil in two quarts of water with two onions, salt pork cut in small strips, salt and pepper, and a dozen potatoes peeled; then, in a quarter of an hour, put in some nice light dough rolled about half an inch thick; cover over the top of the pot; let it cook about half an hour. This will be a dinner for six or eight men. For dessert, a dish of apples.

FRIDAY. — A good chowder. Fry out half a pound of pork and two onions; cut up a cod and haddock; peel and slice a dozen potatoes; put into the pot a layer of fish, some potato, hard crackers that have been dipped in cold water, pepper, salt, flour, onion, and pork, then another layer of fish, then potatoe, cracker, pepper, salt, flour, onion, and pork, and so on until all is in; then, just cover the whole with cold water; when it comes to a boil,

let it boil half an hour. For dessert, boiled rice and sirup.

SATURDAY. — Baked beans and pork; baked Indian pudding.

SUNDAY. — Roast beef and potatoes; a nice white cabbage cut very fine, roundwise, laid into ice-water until it crisps; send to the table to be eaten, with mustard, oil, and vinegar. This is a nice salad with roast beef.

A boiled bread pudding and sweet sauce. Soak the bread in water, if you have not plenty of milk; when quite soft, press out all the water, break it up fine with the hand, add a quart of milk, a pound of suet chopped fine, a cup of molasses, four or five eggs, some dried apples, or a pound of raisins; boil four hours.

FOR BREAKFASTS.

Meats left from the parlor dinners make a nice mince or hash, with sliced potatoes fried; or cut cold, with hot baked potatoes, make a nice breakfast for work people. Cold bread is most economical.

TO MAKE SWEET SAUCE.

Two cups of sugar put to boil in half a pint of water; two spoonfuls of flour into a cup of water; mix it smoothly, and stir into the boiling sugar and water; put in a piece of butter about the size of an egg; give it one boil, and add two spoonfuls of good vinegar and a little cinnamon or nutmeg.

DIRECTIONS FOR A YOUNG HOUSEKEEPER.

As much of the comfort of a household depends upon the state of the kitchen department, I will endeavor to aid the young housekeeper in making her arrangements.

Presuming that a range is in the kitchen, with the usual quantity of utensils fitted into it, it is quite as necessary to have other articles to be used upon it, such as copper saucepans, well lined, with covers, from three to six different sizes; a flat-bottomed soup-pot; an upright gridiron; sheet-iron breadpans instead of tin; a griddle; a tin kitchen; Hector's double boiler; a tin coffee-pot for boiling coffee, or a filter — either being equally good; a tin canister to keep roasted and ground coffee in; a canister for tea; a covered tin box for bread; one likewise for cake, or a drawer in your store-closet, lined with zinc or tin; a bread-knife; a board to cut bread upon; a covered jar for pieces of bread, and one for fine crums; a knife-tray; a spoon-tray; — the yellow ware is much the strongest, or tin pans of different sizes are economical; — a stout tin pan for mixing bread; a large earthen bowl for beating cake; a stone jug for yeast; a stone jar for soup stock; a meat-saw; a cleaver; iron and wooden spoons; a wire sieve for sifting flour and meal; a small hair sieve; a bread-board; a meat-board; a lignum-vitæ mortar, and rolling-pin, &c.

Fit your kitchen table with brown table-cloths, or

oil-cloth, and suitable dishes, to induce your cook to have her table in good order for the servants; half a dozen rollers, one dozen dish-towels, one dozen towels for glasses, dish-cloths hemmed, coarse cloths and holders for the range. Keep a small jar near the sink, to be sure to save all the scraps of grease, and once a week boil it up and strain it into a firkin; and when you have obtained twenty pounds, you can make a barrel of soft soap; painted covered pails and boxes, for all kinds of groceries, in the store-closet, so that when anything is brought into the house, it may be put into its proper place at once (for if it is put into the closet, in a paper bag, it seldom finds its way there); a large tin spice-box, or small wooden ones marked for the different spices; a good painted cover for flour-barrel; a large ice-chest for the cellar, for meats, butter, &c.; a keg or half-barrel, half filled with good brine for salt pork; one also for salt beef; boxes or baskets for vegetables, which one can easily move when sweeping.

For the washroom, have a place for tubs, pails, and baskets; bags or baskets for clothes-pins and clothes-lines; clothes-horses, large and small; a dumb-betty is the best machine in use for washing; an ironing blanket and sheet; a dress-board and bosom-board, well covered.

When the girls have done washing, all the tubs and pails should be washed clean and put in their proper places, and the wash-room cleaned before the clothes are brought in for folding.

See that your store-closet and larder are filled with all that is necessary, and then make it a rule with your servants, that before any of the different articles should be used up, they should report to the mistress, as it is very inconvenient, when making preparations for a dinner or other meal, to wait until you can replenish whatever is wanted.

When you have everything arranged, you should make it a rule with yourself and servants to keep everything clean and in its place; and therefore it is best to have a fixed time to perform every duty. You must begin systematically yourself, if you expect it of others. The best time to arrange your household for the day is directly after breakfast. Consult with your cook; provide what is wanted for dinner. If you have anything left of the day before, that will help make it out, arrange it with her then. Give your orders decidedly and distinctly;—and now is the best time to say what you will have for tea and breakfast, and if anything is to be prepared over night for the next day's dinner, as this gives the cook time to make all her arrangements without haste, and leaves the mistress free from annoyance the remainder of the day. The cook should have regular days, after washing and ironing are over, for cleaning her closets, tins, and larder, sweeping out her cellar, cleaning her entries and cellar-stairs.

The chambermaid should have her days for washing and ironing, sweeping, cleaning windows, silver

&c. In this way your house will be kept in order; everything will be done well and in time.

The morning is the best time to work; therefore if your servants know just what they have to do, and if they are faithful, they will set themselves about their work earlier than if they were obliged to wait for their orders each day; and each servant should know exactly what is expected of them, and if left undone, the responsibility will rest with them alone.

If a servant omits his or her duty, it is best to speak of it at once, for perhaps they can give a satisfactory excuse for not having done it; if not, reprove them quietly and firmly. If this method should be adopted when you first take a servant into your employ, in nine cases out of ten you will have a good servant in the end; but if you let faults pass without reproof, after a time servants become careless; you become impatient, change, and often do not improve the matter.

Servants should be treated kindly, but with decision. Let them feel that you have confidence in them, and that you are careful that every inmate of your household is comfortable and well taken care of, and that you expect them, in return, to make you comfortable by doing their duty promptly and cheerfully. When this is understood, more interest will be found among servants, and they will have full credit for their faithfulness.

Be careful not to suspect a servant's honesty without a good reason for doing so; for their char-

acter may be all they have to depend on. But if they are untruthful or dishonest, tell them so plainly, as it may be the means of saving them from destruction. Be sure that you are truthful with them. Be ready to give them a just character when called upon. It is a mistaken kindness to keep back a servant's real faults, and a want of candor to the person to whom you give their character. If they leave, or you send them away for some particular fancy of your own, do not prejudice any other person against them, for every one does not require the same services of a servant.

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